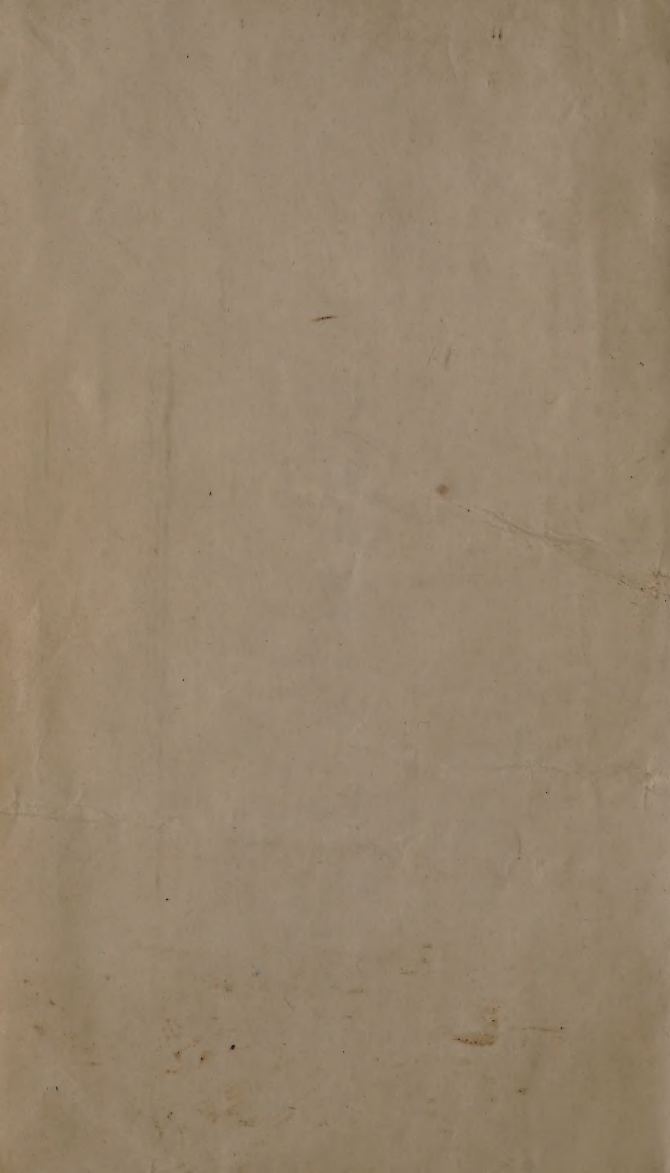


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THE

FAMILY INSTRUCTOR,

AND COMPLETE

English Cook.

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A great Variety of plain and easy Instructions for preparing and dressing every thing useful for family or Entertainment, from two dishes to nine, or more.

Also directions for trussing and dressing all kinds of Poultry, embellished with Cuts, shewing how each is to be trussed.

Directions for dressing fish of all kinds, with the best modern receipts for all kinds of pastry, drying, salting, pickling, and making wines, &c. &c.

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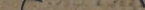
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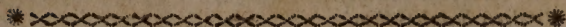
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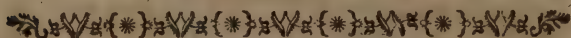
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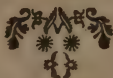


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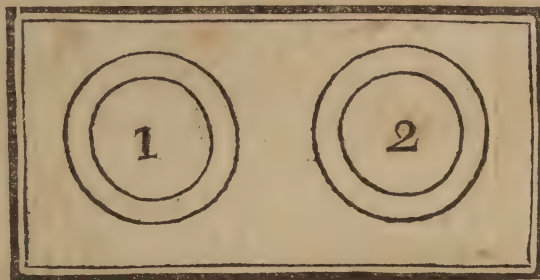




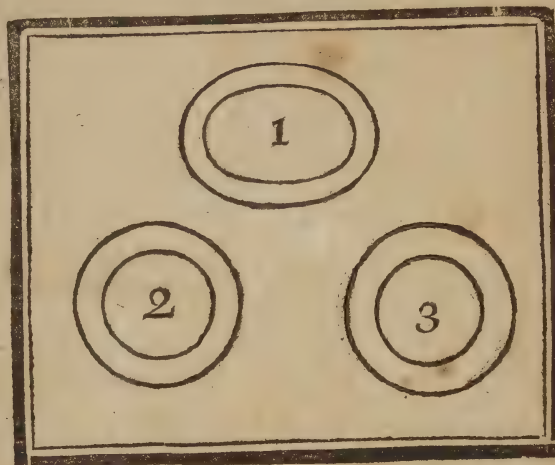
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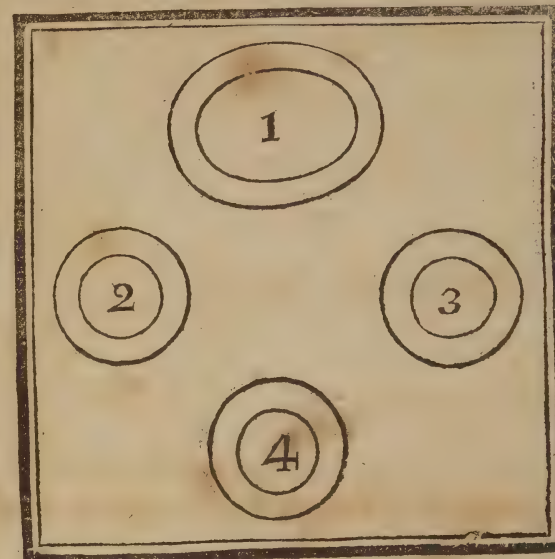
No. I. First Course of two Dishes.



No. II. First Course of three Dishes.



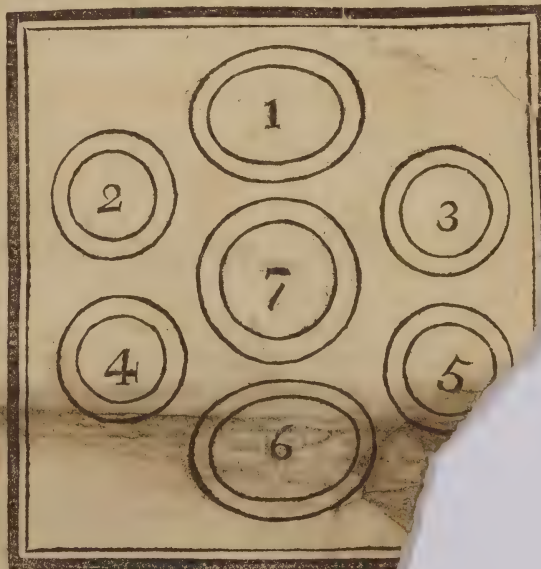
No. III. First Course of four Dishes.



No. VI. First Course of nine Dishes.



No. V. First Course of seven Dishes.



No. IV. First Course of five Dishes.



Explanation of the Frontispiece.

No. I. First Course of two Dishes.

- 1 Boil'd beef, pork, mutton, &c.
- 2 Pudding of any kind.

Second Course.

- 1 Roasted fowls, &c.
- 2 Tarts. &c.

You may vary the kinds, according to the season of the year.

No. II. First Course of three Dishes.

- 1 Fish or Soup
- 2 Scotch Collops
- 3 Pudding.

Or,

- 1 Boil'd leg of pork
- 2 Peas-pudding
- 3 Greens and roots.

Second Course.

- 1 Roast turkey, or other fowls
- 2 Tarts, chesecakes, &c.
- 3 Fruit, &c. peas or asparagus.

No. III. First Course of four Dishes.

- 1 Soup removed with fish, or any boil'd dish.
- 2 Chickens boil'd, with greens, &c.
- 3 Pidgeon-pie, &c.
- 4 Boil'd rabbits and onions.

Second Course.

- 1 Roasted pheasants, &c.
- 2 Tarts and custards, &c.

- 3 Fry'd Soles, &c.
- 4 Craw-fish, &c.

No. IV. First Course of five Dishes.

- 1 Soup, and a remove of ham and chickens.
- 2 Fricassee of rabbits.
- 3 Bread pudding.
- 4 Beans and bacon.
- 5 Sir-loin of beef, or chine of mutton, or veal, &c.

Second Course.

- 1 Partridges, roasted capons, &c.
- 2 Pease, or veal sweet-breads.
- 3 Snipes, &c.
- 4 Pear pie, &c.
- 5 Lobsters.

No. V. First Course of seven Dishes.

- 1 Gravy soup, remove of chickens and bacon.
- 2 Scotch collops, &c.
- 3 Giblet pie.
- 4 Boil'd pudding.
- 5 Roasted pig.
- 6 Tongue and udder.
- 7 Venison pasty, &c. Roast beef, &c.

Second Course.

- 1 Partridges.
- 2 Veal sweet-breads, &c.
- 3 Marrow puddings, &c.
- 4 Young pease, if in season.
- 5 Roasted Pidgeons, &c.
- 6 Rabbits, &c.
- 7 Pastry, sweetmeats, &c.

No. VI. First Course of nine Dishes.

- 1 Soup. Remove, stew'd carp, veal ragoo'd.
- 2 Marrow puddings.
- 3 Beans and bacon.

- 4 Roast pig.
- 5 Tongues and udder, collyflowers.
- 6 Chine of Mutton.
- 7 Stew'd eels.
- 8 Chickens and herbs.
- 9 Roast Beef.

Second Course.

- 1 Partridges, quails, &c.
- 2 Lamb's stones, &c.
- 3 Fry'd soles, &c.
- 4 Artichokes, &c.
- 5 Green pease, &c.
- 6 Sturgeon.
- 7 Potted pigeons, collar'd eels, &c.
- 8 Almond cheesecakes, custards, &c.
- 9 Lobsters.

Side-board Regalia.

They may consist of potted pigeons, collar'd eels, pickled oysters, potted beef, hung beef, neat's tongues, ham in slices, salmagundy, pickled salmon, split prawns, fruits of all sorts, with bread, butter, cheese, mellons, sallads, &c. &c.



A TABLE of necessary ARTICLES.

- A** BALE of paper, 10 reams
 A ream of paper 20 quires, a quire 24 sheets.
A chaldron of coals, 36 bushels
A hoghead of wine, 63 gallons
Ditto of beer, 54 gallons
A barrel of beer 36 gallons
Ditto of ale, 32 gallons
An anchor of brandy, 10 gallons
A puncheon of rum, 84 gallons
An aume of rhenish wine, two gallons
A but of sack is two hogheads, of currants from 15 to 20 hundreds.
A pipe or but of wine, is 120 gallons
A gross, 144, or twelve dozen
A weigh of cheese, 256 pounds
The great hundred, 112 pounds
A last of corn or rape seed, 10 qrs. or 80 bushels
A stone of fish 8 lb. of wool 14 lb. the same for horse-man's weight and hay; pepper, cinnamon, and allum have 13lb. and a half to the stone.
An acre of land, 160 perches
A rood of land 40 perches
A pole, or perch square of land, 272 feet and a qr.
A furlong is 40 perches
A mile is 8 furlongs
An acre of land is 50 poles or perches in length, and 4 in breadth
A load of bricks 500, plain tiles, 1000
Iron and shot, 14lb. to the stone
A quarter of corn, in England 8 bushels, in Scotland 4 bolls, in Spain about 139lb. weight
A truss of hay 56lb. a load 24 stone
Note, new hay, in June and August, should be 60 lb. to the truss.



T H E
FAMILY INSTRUCTOR
A N D
Complete English Cook.

C H A P. I.

Of ROASTING BOILING, &c.

* * * * * I * * * * *
If you have a large joint to roast, lay on a good caking fire, which must be kept clear at bottom; and when your meat is half done, stir up a good brisk fire. If it be a small thin joint, let your fire be small and brisk. By observing the above rules you will seldom be disappointed.

To roast Beef.

Never salt a sirloin or rump of beef before you lay it to the fire, but fasten a piece of buttered paper on the back with skewers, and lay it down to a good soaking
B fire,

fire, at some distance ; when it is warm, baste it with a little salt and water, throw on some flour, and baste it with butter ; afterwards keep basting it with what drops from it. When it is near enough, take off the paper, dust on a little flour, and baste it with a piece of butter. Garnish your dish with horse-raddish, and serve it up with French beans, brocoli, potatoes, colliflower, celerery or horse-raddish.

To roast Veal.

When you roast a loin of veal, paper the back, that it may not scorch. If a fillet, paper the udder to preserve the fat. If a breast, it must be roasted with the caul on, and the sweetbread skewered on the back side. If a shoulder, some people chuse to baste it with milk till it is half done, then flour it and baste it with butter.

The stuffing for a fillet of veal should be made in the following manner : take about a pound of grated bread, half a pound of butter, marrow, or suet ; some thyme, marjorum, parsley, a small onion, a sprig of savory, a bit of lemon-peel cut very small, nutmeg, pepper, salt and mace ; make it stiff with eggs and a little flour : put half into the udder, and the other half into holes in the fleshy part of the meat. All these are to be sent to table with melted butter, and garnished with sliced lemon. You may have a toast nicely baked, and lay in the dish with the loin.

To roast Mutton.

If a chine of mutton, which is the two necks ; and the saddle, which is the two loins, should have the skin raised and skewered on again, which will prevent scorching, and make it eat much better. About a quarter of an hour before it is done, take off the skin, dust on a little flour, and baste it with butter and a little salt. As the chine, saddle, and leg are the largest joints, they require a larger fire than the other joints. Garnish with horse-raddish, and serve it up with potatoes, French beans, colliflowers, brocoli, sallad, &c.

To roast Lamb.

Lay your lamb down to a clear fire, that may not be often fired, then baste it with butter, and dredge on a little flour; baste it with what drops from it, and a little before it is done, baste it again with butter, strew over it a little salt and parsley cut fine. You may send it to table with green pease, colliflower, a nice sallad, French beans, asparagus, or mint-sauce.

To roast a Leg or Shoulder of Mutton with Stuffing.

Stuff your mutton with suet, pepper, salt, nutmeg, and the yolks of eggs; roast it and flick it all over with cloves, and when it is about half done, cut off some of the under side of the fleshy end in little bits, put them in a sauce-pan with a pint of oysters with the liquor, a little mace and salt, and about half a pint of hot water; stew them 'till half the liquor is wasted, then add a piece of butter rolled in flour; shake all together, and when the mutton is enough take it up, pour the sauce over it and send it up.

A Breast of Mutton with Force-Meat.

Put the force-meat under the skin at the end, and then fasten it down with skewers; wash it over with a bunch of feathers dipt in eggs, then dredge it. Garnish with lemon and some good gravy in a dish.

To roast Pork.

Pork requires more doing than any other meat: the night before you dress it, salt it a little and hang it up.

The best way to roast a leg, is to parboil it and take off the skin, then lay it down to roast and baste it with butter; take some sage, shred it fine, an onion, a little pepper and salt, some nutmeg, and a few crumbs of bread, throw these all over it while it is roasting; then put some gravy in the dish, with the crumbs that drop from it.

The chine should be laid down to a good fire, and at a proper distance, that it may be well soaked.

When you roast a loin, take a sharp pen-knife and cut the skin in small streaks to make the crackling eat the better. The chine must not be cut.

A spring or hand of pork roasted like a pig, eats very well, otherwise it is best boiled.

The spare-rib is to be roasted with a fire that is not too strong, but clear: when you lay it down, dust on some flour and baste it with butter. A quarter of an hour before you take it up, cut some sage small, baste your pork, strew on the sage, dust on a little flour, and throw on some salt before you take it up.

The best way to dress pork griskins is to roast them, baste them with a little butter and crumbs of bread, sage, and a little pepper and salt. Few eat any thing with these but mustard. The knuckle stuffed with sage and onion shred small, with a little pepper and salt, gravy, and apple sauce to it, eats very well. This is called a mock goose.

To roast a Pig.

Spit your pig and lay it down to a fire that is a good one at each end, or hang a flat iron in the middle of the grate. Before you lay your pig down take a little sage shred small, a piece of butter as big as a walnut, and a little pepper and salt, put them into the pig, and sew it up with coarse thread, then flour it all over very well, and keep flouring it till the eyes drop out, or you find the crackling hard. Be sure to set basons in the dripping-pan to save the gravy as soon as you see it begin to run. When the pig is enough, stir up a brisk fire, and take a coarse cloth with about a quarter of a pound of butter in it, and rub the pig all over till the crackling is quite crisp, and then take it up. Lay it in your dish, and with a sharp knife cut off the head, and then cut the pig in two before you draw out the spit. Cut the ears off the head and lay at each end, and cut the under jaw in two and lay on each side; melt some good butter, take the gravy you saved and put into it, boil it, and

pour

pour it into the dish with the brains bruised very fine, and the sage mixed all together, and then send it to table.

Different Sorts of Sauce for a Pig.

Some do not love sage in the pig, only a crust of bread; then you should rub some dried sage, and mix with the gravy and butter. Some chuse bread-sauce in a bason, thus: take a pint of water, put in a good piece of crumb of bread, a blade of mace and a little whole pepper; boil it about five or six minutes and then pour the water off; take out the spice and beat up the bread with a good piece of butter: if approved of, you may boil a few currants in it, a glass of wine and a little sugar. Others take half a pint of good beef gravy, and the gravy which comes from the pig, with a piece of butter rolled in flour, two spoonfuls of catchup, and boil them all together; then take the brains of the pig and bruise them fine, with two eggs boil'd hard and chopped; put all these together, with the sage in the pig, and pour into your dish. If you have not gravy enough from the pig, add half a pint of veal gravy, or stew the petty-toes, and mix some of that liquor with your sauce.

To roast a Tongue or Udder.

After you have parboiled them, roast them, and stick a few cloves in them; baste them with butter, and send them up with gravy and sweet sauce.

To roast Mutton like Venison.

Take a fat hind-quarter of mutton, and cut the leg like a haunch of venison, lay it in a pan with the back-side of it down; boil a quarter of an ounce of all-spice in a quart of red wine, and pour over it, let it lay twenty-four hours, then spit it and baste it with the same liquor and butter all the time it is roasting at a good quick fire, and an hour and half will do it. Have a little good gravy in a cup, and sweet sauce in another. A good fat neck will eat well done thus.

To roast the Hind-quarter of a Pig like Lamb.

When house-lamb is very dear, take the hind-quarter of a large pig, take off the skin and roast it, and it will eat like lamb, with mint-sauce, or sallad. Half an hour will roast it.

To roast Venison.

Spit your haunch of venison, butter four sheets of white paper well, roll them round the haunch, and tie the paper on with a small string, and baste it well all the time it is roasting. If you have a very good brisk fire, two hours will do it; and if a small haunch, an hour and half. When it is enough, take off the paper and dredge it with a little flour, just to make it froth; but you must be very quick, or the fat will melt. You must not put any sauce in the dish but what comes from the meat, but have some good gravy in a bason, and sweet sauce in another. If it is a large haunch, it will take two hours and half.

For sauce, you may take currant jelly warmed; or half a pint of vinegar and a quarter of a pound of sugar simmered till it is a syrup; or half a pint of red wine, with a quarter of a pound of sugar, simmered over clear fire for five or six minutes.

To keep Venison or Hares sweet, or to make them sweet when they stink.

If your venison is quite sweet, dry it with a cloth, and hang it where the air comes. If you would keep it long, dry it well with clean cloths, rub it all over with beaten ginger, and hang it in the air, and it will keep a great while. If it stinks, or is musty, take some water just warm, and wash it clean, then take new milk and lukewarm water, and wash it again; then dry it well in clean cloths, and rub it all over with beaten ginger, and hang it in an airy place. When you roast it only wipe it with a clean cloth, and paper it as before. This is the only method, any other method will spoil the venison and take away its fine flavour, whereas this preserves it best. A hare may be managed after the same manner.

Directions

Directions for trussing and roasting a Hare.

In casing a hare, just when you come to the ears, thrust a skewer between the skin and the head, and raise it gently up till you have stript both the ears, and take off the rest as usual; then twist the head over the back that it may stand as at fig. 1, putting two skewers in the ears to set them upright, and keep the head in a right position; then push the joint of the shoulder-blade as high as you can towards the back, and put a skewer between the joints as at fig. 2, through the under jaw to keep the head steady; then pass a skewer through the lower branch of the leg, as at 3, through the ribs, close by the blade-bone, in order to keep that tight, and another through the point of the same branch, as at 4, which finishes the upper part. Then bend in both legs between the haunches, so that their points meet under the scut, making them fast with two skewers, as at 6, 6, To truss a hare short, see the manner of trussing a rabbit for boiling.

To roast a Hare.

Take your hare, when it is cased, and make a pudding; take a quarter of a pound of suet, and as much crumbs

crumbs of bread, a little parsley shred fine, and as much thyme as will lie upon a six-pence, when shred; an anchovy shred small, a very little pepper and salt, some nutmeg, two eggs and a little lemon-peel. Mix all these together and put it into the hare. Sew up the belly, spit it, and lay it to the fire, which must be a good one. Let your dripping-pan be very clean and nice. Put in two quarts of milk and half a pound of butter in the pan, keep basting it all the while it is roasting, with the butter and milk, till the whole is used, and your hare will be enough. You may mix the liver in the pudding if you like it; but you must first parboil it and chop it fine.

For sauce, you may make some good gravy, thickened with a little piece of butter rolled in flour, and pour it into your dish. You may leave the butter out, if you chuse, and have some currant-jelly warmed in a cup, or red wine and sugar boiled to a syrup. Another sort of sauce for a hare: take a pint of cream and half a pound of fresh butter, put them in a saucepan, and keep stirring it with a spoon till the butter is melted, and the sauce thick; then take up the hare and pour the sauce into the dish.

To truss a Rabbit for roasting.



Case all the rabbit except the lower joints of the fore-legs, and those you chop off: then, if you are to roast a single rabbit, pass a skewer through the middle of the haunches, after you have laid them flat, as at 1; and the fore-legs, which are called the wings, must be turned as at 2, and the small joints thrust through the

the ribs. If you truss a couple of rabbits for roasting, there must be seven skewers, and the spit passed between them without touching the rabbits.

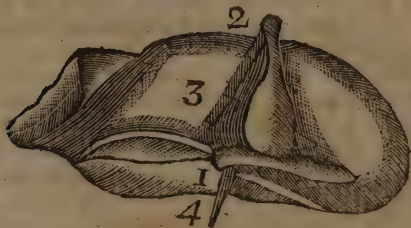
To roast Rabbits.

Baste them with butter, and dredge them with flour. If you have a very clear quick fire, half an hour will do them; if they are very small, twenty minutes. Take the liver, with a little bunch of parsley, boil them, and chop them very fine together; melt some good butter, and put half the liver and parsley into the butter, pour it into the dish, and garnish the dish with the other half. Let them be done of a fine light brown.

To roast a Rabbit Hare Fashion.

Lard the rabbit with bacon, and roast it as you do a hare; it will eat very well. If you lard it, you must make gravy sauce; if not, white sauce.

The Method of trussing a Duck or Widgeon.



Draw your duck or widgeon, and lay aside the liver and gizzard; then take out the neck, leaving the skin of the neck long enough to cover the stump of the neck; then cut off the pinions, and raise up the whole legs till they are upright in the middle of the duck; and press them between the stumps of the wings and the body; twist the feet towards the body and bring them

them forward, turning the bottoms of the feet close to the fowl: then pass a skewer through the body of the fowl, between the lower joint next the foot, and the thigh, taking hold, at the same time, of the ends of the stumps of the wings, and the legs will be upright. 1 is the stumps of the wings, 2 and 3 the legs, and 4 the point of the skewer.

The Method of trussing a Goose.



You must leave only the thick joints of the wings and legs on, the feet and pinions being to go with the giblets, which consist of the head and neck, with the liver and gizzard. At the bottom of the apron of the goose, fig. 1, cut a hole and draw the rump through it; then pass a skewer through the small part of the legs, and through the body, near the back, as at 2, and another skewer through the thinnest part of the wings, and through the body, near the back, as at 3.

General Directions for Poultry.

If your fire is not very quick and clear when you lay your poultry down to roast, it will not look so beautiful to the eye, or eat near so sweet.

When you roast a goose, turkey, or any other fowl, take care to singe them with a piece of white paper, and baste them with a piece of butter; dredge them with a little flour, and when the smoke begins to draw

ro the fire, and they look plump, baste them again, and dredge them with a little flour and take them up.

As to geese and ducks, you should have some sage shred fine, and a little pepper and salt, and put into the belly; but never put any thing into wild ducks.

You may lard a turkey or pheasant, or any thing, just as you like it.

The Method of trussing a Pheasant or Partridge.



The partridge and pheasant are both trussed after the same manner, only the neck and head of the partridge are cut off, and those of the pheasant are left on. The cut above represents the pheasant trussed. When it is drawn, cut off the pinions, leaving only the stump bone next the breast, and pass a skewer through its point and the body, near the back; then give the neck a turn, and passing it by the back, bring the head on the outside of the other wing-bone, as fig. 1, and run the skewer through both, with the head standing toward the neck or rump, which you please; 2 is where the neck runs: then take the legs, with their claws on, and press them, by the joints, together, so as to press the lower part of the breast; then press them down between the sidesman, and pass a skewer through all, as at 3. A partridge is trussed thus, but without the neck.

To roast a Fowl like a Pheasant.

If you should have but one pheasant, and want two in a dish, take a large full-grown fowl, keep the head on, and truss it just as you do a pheasant; lard it with bacon, but don't lard the pheasant, and nobody will know it.

The Method of trussing a Pidgeon.

When you draw a pidgeon, leave the liver in, for that has no gall; then push the breast from the vent, and holding up the legs, put a skewer just between the bend of the thigh and the brown of the leg, having first turned the pinions under the back, as at 1; and see that the lower joint of the thickest part of the wings are so passed with the skewer, that the legs are between them and the body.

To roast a Pidgeon.

Take a piece of butter as big as a walnut, a little salt and pepper, and some parsley shred fine; tie the neck end tight; tie a string round the legs and rump, and fasten the other end to the top of the chimney-piece. Baste them with butter, and when they are enough, lay them in the dish, and they will swim with gravy. You may put them on a small spit and tie both ends close.

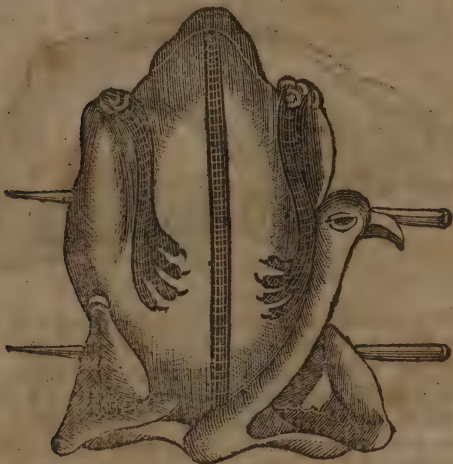
The Manner of trussing a Chicken like a Turkey-pout, or of trussing a Turkey-pout.



Take a chicken and cut a long slit down the neck, on the fore-part ; then take out the crop and the merry-thought, with all the bony part of the neck ; then twist the neck, and bring it down under the back, till the head is placed on the side of the left leg ; bind the legs in with the claws on, and turn them upon the back ; then, between the bending of the leg and the thigh, on the right side, pass a skewer through the body of the fowl, and when it is through, run the point through the head, by the same place of the leg as you did on the other side, as at 1 ; you must likewise pull the rump through the apron of the fowl. The neck must be twisted like a cord, and the under jaw taken away ; neither should the liver or gizzard be served with it, though the pinions are left on. Turn the pinions behind the back, and pass a skewer through the extreme joint, between the pinion and the lower joint of the wing, through the body, near the back, as at 3 ; and when roasted, it will be fit for the most polite table.

As a turkey-pout has no merry-thought, to imitate it the better you must take it out of the chicken thro' the neck.

The following cut will shew the position of the legs, pinions, head, and neck of the chicken or turkey-pout, when turned to the back.



To roast Woodcocks and Snipes.

Spit them on a small spit, take one slice of a three-penny loaf and toast it brown, then lay it in a dish under the birds, baste them with a little butter, and let the trail drop on the toast. When they are roasted, put the toast in the dish, lay the woodcocks on it, and have about a quarter of a pint of gravy; pour it into a dish, and set it over a chaffing-dish for three minutes, and send them to table. Never take any thing out of a woodcock or snipe.

Sauce for Fowls in general.

For a goose. Make a little good gravy, and put it into a bason by itself, and apple-sauce in another.

For

And COMPLETE ENGLISH COOK.

For a turkey. Good gravy in the dish, and either bread or onion sauce in a bason.

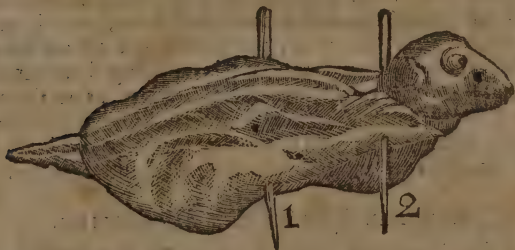
For fowls. Good gravy in the dish, and either bread or egg-sauce in a bason.

For ducks. A little gravy in the dish, and onion in a bason, if liked.

For pheasants and partridges. Gravy in the dish, and bread sauce in a cup.

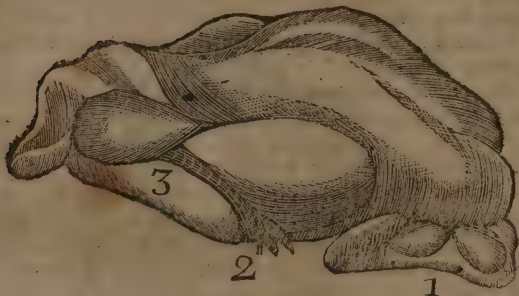
For larks. Have crumbs of bread done thus: take a sauce-pan or stew-pan and some butter; when melted, have a good piece of crumb of bread, and rub it in a clean cloth to crumbs, then throw it into your pan, keep stirring them about till they are brown, then throw them into a sieve to drain, and lay them round your larks.

To truss a Rabbit for boiling.



Cut the two haunches of the Rabbit close to the back bone, two inches, and turn up the haunches by the side of the rabbit; skewer the haunches through the middle part of the back, as at 1; then put a skewer through the utmost joints of the legs, the shoulder blades and neck, as at 2, trussing the shoulders high, and bending the neck backwards, that the skewer might pass through the whole.

To truss a Fowl for boiling.



When you have drawn your fowl, twist the pinions under the back; and you may inclose the liver and gizzard, one in each wing, as at 1, but they are often left out; then beat down the breast-bone, that it may not rise above the fleshy part, then cut off the claws of the feet, and twist the legs, and bring them on the outside of the thigh, towards the wing, as at 2; cut an hole on each side the apron, just above the side-man, and put the joints of the legs into the body of the fowl, as at 3; and it is done without a skewer.

GENERAL DIRECTIONS for BOILING.

Allow a quarter of an hour to every pound of all sorts of boiled meats; be sure the pot is very clean, and scum it well, for every thing will have a scum rise, and if that boils down it makes the meat black. All fresh meat is to be put in when the water boils, and salt meat when the water is cold; unless you think it is not corn'd enough, then putting it into the hot water strikes in the salt.

To boil House Lamb.

Let it boil in a pot by itself, in a good deal of water, and if any scum arises take it off. It will be both sweeter and whiter than if boiled in a cloth.

Do

Do the same with fowls. A little chicken will be done in fifteen minutes, a large one in about twenty minutes, a good fowl in half an hour, a little turkey, or goose in an hour, and a large turkey in an hour and a half.

To boil Pidgeons.

Stuff your pidgeons with sweet herbs, chopped bacon, grated bread, the yolk of an egg, a piece of butter, and some spice; then boil them in strong broth, have ready some melted butter, with parsley and barberries minced; lay them in a dish, and pour your sauce over them: garnish with sliced lemon.

To boil a Ham.

Put your ham into a copper, if you have one, and let it be three or four hours before it boils, and keep it well skimmed all the time; then, if it is a small one, after the copper boils, an hour and half will boil it; if large, two hours.

To boil a Leg of Lamb, with the Loin fried round it.

When you have boiled your leg of lamb, and fried the loin, lay the leg in a dish and pour some melted butter and parsley over it; then lay your fried lamb round it, and cut some asparagus to the bigness of pease, boil it green and lay it round your lamb in spoonfuls: garnish with crisp parsley.

To boil a Tongue.

If your tongue is salt, put it in the pot over night, and don't let it boil till about three hours before dinner, and then keep it boiling all that time; if it is fresh out of the pickle, put it in when the water boils, and two hours will do.

A boiled Turkey with Stuffing.

When you have drawn and trussed your turkey, cut off the feet, and cut down the breast bone; then take

a veal sweet bread, boil it, shred it fine with a little beef suet, a handful of crumbs of bread, a little lemon peel, part of the liver, a spoonful or two of cream, with nutmeg, pepper, salt, and two eggs; mix all together, put half in the turkey, and boil or fry the rest and lay round it; then sew up the skin again, dredge it with a little flour, tie it up in a cloth, and boil it in milk and water. If it is young, an hour will boil it.

Sauce for a boiled Turkey.

Take a little water, or mutton gravy, if you have it, a blade of mace, an onion, a little bit of thyme, a little lemon-peel, and an anchovy; boil all these together, strain them through a sieve, and put to them some melted butter; fry a few sausages and lay round the dish. Garnish your dish with lemon.

Sauce for boiled Ducks or Rabbits.

Take some onions, peel them and boil them in a great deal of water; shift your water, and let them boil about two hours, take them up and throw them into a cullender to drain; then chop them on a board, put them into a sauce-pan, just shake a little flour over them, and put in a little milk or cream, with a good piece of butter, set them over the fire, and when the butter is melted they are enough.

A more expeditious Way to make Onion Sauce.

Take onions, peel them and cut them in thin slices, put them into milk and water, and when it boils, they will be done in twenty minutes; then throw them into a cullender to drain, chop them and put them into a sauce-pan; shake in a little flour, with a little cream if you have it, and a good piece of butter; stir all together over the fire till the butter is melted. This sauce is exceeding good with roast mutton, rabbits or ducks, is the best way of boiling onions, and may be done in half an hour.

Sauce for a boiled goose.

For a boiled goose, you must have either onions or cabbage, first boiled, and then stewed in butter for five minutes.

GENERAL DIRECTIONS for BROILING.

You must keep mutton or pork steaks turning often on the grid-iron, and have your dish ready over a chaffing-dish of hot coals, and carry them to table hot covered. When you broil fowls or pigeons, always take care your fire be clear: never baste any thing on the grid-iron, for it will be smoked and burnt.

To broil Beef Steaks.

Let your fire be very brisk and clear, and your grid-iron very clean; put it on the fire, and take a chaffing-dish with a few hot coals out of the fire; put the dish for your steaks on it; then take fine rump steaks, about half an inch thick, put a little pepper and salt on them, lay them on the grid-iron, and (if you like it) take a shallot or two, or an onion cut fine, and put into the dish.

Don't turn your steaks till one side is done, and when you turn the other side, there will soon be fine gravy lie on the top of the steak, which you must be careful to preserve. When they are done, take them carefully off into your dish, that none of the gravy be lost; then have your hot dish and cover ready, and carry them hot to table with the cover on.

If you have pickles or horse-raddish with steaks, never garnish your dish, because the garnishing will be dry and the steaks cold; but lay those things on saucers or small plates, and carry to table. The greatest nicety is to have them hot and full of gravy.

How to keep Meat hot, the best Way.

If it be done before your company is ready, the best way is to set the dish over a pan of boiling water; cover

cover the dish with a deep cover, so as not to touch the meat, and throw a cloth over all. Thus you may keep your meat hot a long time, and it is better than to have it spoiled by over roasting or boiling. The steam of the water will keep the meat hot, without drying it, or drawing out the gravy; which is always the case over a chaffing-dish of coals, or before the fire.

DIRECTIONS for GREENS, ROOTS, &c.

In dressing all kinds of garden-stuff, be very careful that they are nicely picked and washed, that there be no small snails or caterpillars between the leaves. You should lay them in a clean pan, for fear of sand or dust which is apt to hang round wooden vessels. Take off all the coarse outer leaves, and the tops, wash them in a good deal of water, and put them in a cullender to drain. If you boil meat with them it will discolour them; let your pot, or sauce-pan be clear from sand or grease.

Most people spoil garden things by over-boiling them. All things that are green should have a little crispness; if they are over-boiled, they neither have any sweetness or beauty.

How to boil Artichokes.

Wring off the stalks close to the artichokes, wash them clean, put them into the sauce-pan with the tops downwards, that all the dust and sand may boil out. When the water boils, an hour and half will do them.

To boil Broccoli.

Strip all the small branches off till you come to the top one, then with a knife, peel off all the hard outside skin from the stalks and small branches, and throw them into water. Have a stew-pan of water with some salt in it, and when it boils, put in your broccoli, and as soon as the stalks are tender they are enough; be careful you do not break the heads off; send them to table with butter in a cup.

To boil Colliflowers.

Cut off all the green part, and then cut it into four, and lay it in water; let it soak an hour, and then put it into milk and water, boiling, and take care to skim the face-pan well. When the stalks are tender, take them carefully up and lay them in a cullender to drain; take about a quarter of a pound of butter, a spoonful of water and a dust of flour; put them in a clean stew-pan, and shake it round till it is all finely melted, with a little pepper and salt; then take half the colliflower and cut it as for pickling, lay it in the stew-pan, turn it and shake the pan round: it will be done in ten minutes. Lay the stewed in the middle of your dish, and the boild round it; pour the butter you did it in over it and send it to table.

To boil Parsnips.

They should be boiled in a great deal of water, and when they are soft (which you will know by trying them with a fork) take them up, and carefully scrape all the dirt off them; then scrape them all fine, and throw away the sticky parts, put them into a sauce-pan with some milk, and stir them over the fire till they are thick. Take great care they do not burn, and put in a good piece of butter and some salt; when the butter is melted send them to table.

To boil Asparagus.

Cut off the white ends about six inches from the heads, then scrape them carefully, from the green part downward, till they look white, throw them into water, and have ready your stew-pan boiling; put in some salt, and tie the asparagus in little bundles; let the water keep boiling, and when they are tender take them carefully up: if you boil them too much you lose both colour and taste. Cut a slice round a small loaf, about half an inch thick, toast it brown on both sides, dip it in the water you boiled the asparagus in, and

and lay it in your dish : pour a little butter over your toast, then lay your asparagus on the toast all round the dish, with the white tops outward. Have butter in a bason, and do not pour any over the asparagus for it makes them greasy to the fingers.

To boil Turnips.

Pare all the stringy coat quite off, then boil them in the pot with your meat ; when they are enough take them out and squeeze the water from them, mash them with butter and a little salt, and send them to table in a bason by themselves. Or you may do them thus : pare your turnips and cut them into dice, as big as the top of your finger, put them into a clean sauce-pan and just cover them with water. When enough, put them into a sieve to drain and put them into a sauce-pan with a good piece of butter ; stir them over the fire for five or six minutes and send them to table.

To dress Cabbages, &c.

All sorts of cabbages and young sprouts must be boiled in a great deal of water. When the stalks are tender, or fall to the bottom they are enough ; take them off before they lose their colour. Always throw salt in your water before you put your greens in. Send young sprouts to table just as they are, but cabbage is best chopped and put into a sauce-pan with a good piece of butter, stirring it for five or six minutes till the butter is all melted, then send it to table.

To dress Potatoes.

Boil them in as little water as you can, cover the saucepan close, and when the skin begins to crack they are enough. Drain the water off and let them stand covered for a minute or two ; then peel them, lay them in a plate and pour some melted butter over them. The best way is to lay them on a grid-iron, after they are peeled till they are of a fine brown, and send them to table. Another way is to put them into a sauce-pan with

with some good beef dripping, cover them close and shake the sauce-pan often for fear of burning. When they are of a fine brown and crisp, take them up into a plate, then shift them into another that none of the fat may be about them, and put butter in a cup.

To dress French Beans.

String them and cut them in two, and then a-cross, lay them in salt and water, and when the water boils put in some salt and the beans: they will be soon done, and of a fine green. Lay them in a plate, and have butter in a cup.

To boil green Peas.

When your peas are shelled, and the water boils, which should not be much more than will cover them, put them in with a few leaves of mint. As soon as they boil, throw in a piece of butter as big as a walnut, and stir them about; when they are enough strain them off and sprinkle a little salt on them, shake them till the water drains off, send them hot to table with melted butter in a cup.

To boil broad Beans.

They require a good deal of water, and it is best not to shell them till you are just going to put them in the pot. When the water boils put them in with some picked parsley, and some salt; make them boil up quick, and when you see them begin to fall, they are enough. Strain them off. Garnish the dish with boiled parsley, and send plain butter in a cup or boat. You must boil them by themselves, and if you have bacon, take off the rind and throw some raspins of bread on it; then, with a hot iron, or before the fire, make it brown and lay it on the top of your beans.

To dress Spinach.

Pick it very carefully and wash it in five or six waters, put it in a sauce-pan that will just hold it, throw
a little

a little salt over it, and cover the pan close. Don't put any water in, but shake the pan often. You must put your sauce-pan on a clear quick fire. As soon as you find that the greens are shrunk and fallen to the bottom, and the liquor boils up, it is enough. Throw them into a clean sieve to drain, and just give them a little squeeze. Lay them on a plate and butter in a cup.

To dress Carrots.

Let them be scraped very clean, and when they are enough, rub them in a clean cloth, then slice them into a plate and pour some melted butter over them. If they are young spring carrots, half an hour will boil them; if large, an hour; old Sandwich carrots will take two hours.



C H A P. II.

Of MADE DISHES, &c.

To fricasey Rabbits, Lamb, Sweetbreads, or Tripe.

IF rabbits or chickens, skin them and lay them in warm water, and dry them with a clean cloth. Put them into a stew-pan with a blade or two of mace, a little black and white pepper, an onion, a little bundle of sweet herbs, and do but just cover them with water: stew them till they are tender, then with a fork take them out, strain the liquor, and put them into the pan again with half a pint of the liquor and half a pint of cream, the yolks of two eggs beat well, half a nutmeg grated, a glass of white wine, a little piece of butter rolled in flour, and a gill of mushrooms; keep stirring all together the whole time one way, till it is smooth and of a fine thickness, and then dish it up. Add what you please.

A brown.

A brown Fricassey.

Skin your rabbits or chickens, then cut them into small pieces, and rub them over with yolk of eggs. Have ready some grated bread, a little beaten mace and a little grated nutmeg mixed together, and then roll them in it: put a little butter into your stew-pan, and when it is melted put in your meat. Fry it of a fine brown, and take care it don't stick to the bottom of the pan; then pour the butter from them and pour in half a pint of gravy, a glass of red wine, a few mushrooms, or two spoonfulls of the pickle, a little salt (if necessary) and a piece of butter rolled in flour. When it is of a fine thickness, dish it up and send it to table.

To dress Scotch Collops.

Cut some veal into thin slices, beat them well and grate some nutmeg over them; dip them in the yolk of an egg, and fry them in a little butter till they are of a fine brown; then pour the butter from them, and have ready half a pint of gravy, a little piece of butter rolled in flour, a few mushrooms, a glass of white wine, the yolk of an egg, and a little cream mixed together. Stir it all together, with a little salt, if wanted, and when it is of a fine thickness, dish it up. It will do without the cream, and very well without gravy, if you put in as much warm water, and a glass of wine.

To dress a Fillet of Veal with Collops.

Take a fillet of veal, cut what collops you want, then take the udder and fill it with force-meat, roll it round, tie it with a packthread a-crofs, and roast it; lay your collops in the dish, and lay your udder in the middle. Garnish with lemon.

To make Force-meat Balls.

Take half a pound of veal, and half a pound of suet, cut fine, and beat in a marble mortar or wooden bowl; have a few sweet herbs shred fine, a little mace, dried
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and beat fine, a small nutmeg grated, a little lemon-peel cut very fine, a little pepper and salt, and the yolks of two eggs; mix all these well together, then roll them in little round balls, and some long, roll them in flour and fry them brown. If they are for any thing with white sauce, put a little water on in a sauce-pan, and when the water boils, put them in and let them boil a few minutes; but never fry them for white sauce.

To ragoo Hogs Feet and Ears.

Take your feet and ears out of the pickle they are soufed in, or boil them till they are tender, then cut them into long thin bits, about two inches long, and about a quarter of an inch thick: put them into your stew-pan with half a pint of good gravy, a glass of white wine, a good deal of mustard, a good piece of butter rolled in flour, and a little pepper and salt: stir all together till it is of a fine thickness, and then dish it up.

They eat very well fried with butter and mustard, and a little good gravy. Then you must only cut the feet and ears in two. You may add a piece of onion cut small.

To fry Tripe.

Cut your tripe into pieces about three inches long, dip them in the yolk of an egg and a few crumbs of bread, fry them of a fine brown, then take them out of the pan and lay them in a dish to drain. Have a warm dish ready to lay them in, and send them to table, with butter and mustard in a cup.

To stew Tripe.

Cut it in the same manner as for frying, and set on some water in a sauce-pan, with two or three onions cut in slices, and some salt. When it boils put in your tripe. Send it to table with the liquor in the dish, and the onions, with butter and mustard in a cup. You may do it without onions, or put in as many as you like. When you put your tripe in the water, put in a bundle of sweet herbs and a piece of lemon-peel.

To bake a Calf's Head.

Pick the head and wash it very clean; take an earthen dish-large enough to hold the head, rub some butter all over the dish, then lay some long iron skewers across the top of the dish, and lay the head on them; skewer up the meat in the middle that it may not lay on the dish, then grate some nutmeg all over it, a few sweet herbs shred small, some crumbs of bread, a little lemon-peel cut fine, and then flour it all over; stick pieces of butter in the eyes and all over the head, and then flour it again. Let it be well baked of a fine brown; you may throw a little pepper and salt over it, and put into the dish a piece of beef cut small, a bundle of sweet herbs, an onion, some whole pepper, a blade of mace, two cloves, a pint of water, and boil the brains with some sage. When the head is enough, lay it on a dish, and set it to the fire to keep warm, then stir all together in the dish, and boil it in a sauce-pan; strain it off, put it into the sauce-pan again, add a piece of butter rolled in flour, and the sage in the brains chopped fine, a spoonful of catchup and two spoonfuls of red wine; boil them together, take the brains, beat them well and mix them with the sauce; pour it into the dish and send it to table. Leave the tongue in the head, it will lie handfomer in the dish.

You may do a sheep's head the same way.

To dress a Lamb's Head.

Boil the head and pluck tender, but don't let the liver be too much done. Take the head up, hack it cross and cross with a knife, grate some nutmeg over it and lay it in a dish before a good fire; then grate some crumbs of bread, some sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw a little flour over it, and just when it is done do the same, baste and dredge it. Take half the liver, the lights, the heart, and the tongue, chop them very small with six or eight spoonfuls of gravy; first shake some flour over the meat and stir it together, then put in the gravy or water, a good piece of butter rolled in flour, a little pepper and

salt, and what runs from the head in the dish; simmer all together a few minutes, and add a spoonful of vinegar, pour it into your dish, lay the head in the middle of the mince-meat, have ready the other part of the liver cut thin, with some slices of bacon broiled, and lay round the head. Garnish with lemon and send it to table.

To ragoo a Breast of Veal.

Put your breast of veal into a large stew-pan, with a bundle of sweet herbs, an onion, some black and white pepper, a blade or two of mace, two or three cloves, a very little piece of lemon-peel, and just cover it with water: when it is tender, take it up, bone it, and put the bones in again, boil it up till the gravy is very good, then strain it off, and if you have a little rich beef gravy, add a quarter of a pint, put in half an ounce of truffles and morels, a spoonful or two of catchup, two or three spoonfuls of white wine, and let them all boil together: in the mean time flour the veal and fry it in butter till it is of a fine brown; then drain out all the butter and pour the gravy over the veal, with a few mushrooms; boil all together, till the sauce is rich and thick, and cut the sweetbread into four. A few force-meat balls are very proper in it. Lay the veal in the dish and pour the sauce all over it. Garnish with lemon.

A Breast of Veal in Hodge-Podge.

Take a breast of veal, cut the brisquit into small pieces, and separate every bone, then flour it and put half a pound of good butter into a stew-pan; when it is hot throw in the veal, fry it of a fine light brown all over, have a tea-kettle of boiling water ready, pour it in the stew-pan, fill it up and stir it round, put in a pint of green peas, a fine lettuce whole and clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a little bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt: cover it close and let it stew an hour, or till it is done to your palate for soup: if you would only have sauce to eat with the veal, you must stew it till there is just as much as you would

would have for sauce, and season it with salt to your palate: take out the onion, sweet herbs and spice, and pour it all together into your dish. It is a fine dish, and the cheapest way of dressing a breast of veal to serve a number of people. If you have no pease, pare three or four cucumbers, scoop out the pulp and cut them in small bits, and take four or five heads of cellery, clean washed, and cut the white part small; you may, instead of lettuce, take the little hearts of favoys, or young sprouts, If you would have a very fine dish of it, fill the inside of your lettuce with force-meat, and tie the top close with a thread; stew it till there is but just enough for sauce, set the lettuce in the middle and the veal round it, and pour the sauce all over it, Garnish your dish with rasped bread made into figures with your fingers.

To collar a Breast of Veal or Mutton.

Take out all the bones very carefully with a sharp knife, but don't cut the meat through, pick all the meat off the bones, then grate some nutmeg all over the inside of the meat, a very little beaten mace, a little pepper and salt, a few sweet herbs shred small, some parsley, a little lemon-peel shred small, a few crumbs of bread and the bits of fat picked off the bones: roll it up tight, stick one skewer in to hold it together, so that it may stand upright, tie a packthread across it, spit it, and then roll the caul all round it and roast it: an hour and quarter will do it. When it has been about an hour at the fire, take off the caul, dredge it with flour, baste it well with fresh butter, and let it be of a fine brown. For sauce, take some gravy beef, cut it and hack it well, then flour it, fry it a little brown, then pour into your stew-pan some boiling water, stir it well together, then fill your pan two parts full of water, put in an onion, a bundle of sweet herbs, a little crust of bread toasted, two or three blades of mace, four cloves, some whole pepper and the bones of the veal. Cover it close, and let it stew till it is quite rich and thick; then strain it, boil it up with some truffles and morels, a few mushrooms, a spoonful of catchup, two or three bottoms of artichokes, if you

you have them; add a little salt to season the gravy; take the packthread off the veal, and set it upright in the dish; cut the sweetbread into four and broil it of a fine brown, with a few force-meat-balls fried, lay these round the dish and pour in the sauce. Garnish the dish with lemon, and send it to table.

The inside of a sir-loin of beef is very good this way.

To force a Fowl.

Cut the skin down the back, and carefully slip it up so as to take out all the meat, mix it with one pound of beef suet, cut it small, and beat them together in a marble mortar; take a pint of large oysters and two anchovies cut small; one shallot cut fine, a few sweet herbs, a little pepper, a little nutmeg grated and the yolks of four eggs; mix all together and lay this on the bones, draw over the skin and sew up the back, put the fowl into a bladder, boil it an hour and a quarter; stew some oysters in good gravy, thickened with a piece of butter rolled in flour; take the fowl out of the bladder, lay it in the dish, and pour the sauce over it. Garnish with lemon. It will eat best roasted, with the same sauce.

A genteel Way to roast a Turkey.

Cut down the back with a sharp pen-knife, bone it, then make your force-meat thus: take a large fowl, or a pound of veal, as much grated bread, half a pound of suet cut and beat very fine, a little beaten mace, two cloves, half a nutmeg grated, about a large tea-spoonful of lemon-peel and the yolks of two eggs; mix all together with a little pepper and salt, fill up the places where the bones came out, and fill the body, that it may look just as it did before, sew up the back and roast it. You may have oyster-sauce, celery-sauce, or what you like; but some good gravy in the dish is as good as any thing. Garnish with lemon. Be sure to leave the pinions on.

Beef à la Mode.

Take a buttock of beef, cut it into two-pound pieces, lard them with bacon, fry them brown, put them into a
pot

pot that will just hold them, put in two quarts of broth or gravy, a few sweet herbs, an onion, some mace, cloves, nutmeg, pepper and salt; cover it close and stew it till it is tender. skim off all the fat, lay the meat in the dish, and strain the sauce over it. You may serve it up hot or cold.

Beef à la Mode the French Way.

Take a piece of the buttock and some fat bacon cut into little long bits. then take two tea-spoonfuls of salt, one tea spoon-ful of beaten pepper, one of beaten mace, and one of nut-meg; mix all together, have your larding-pins ready, first dip the bacon in vinegar, then roll it in your spice, and lard your beef very thick and nice; put the meat into a pot with two or three large onions, a good piece of lemon-peel, a bundle of herbs, and three or four spoonfuls of vinegar; cover it down close, and put a wet cloth round the edge of the cover, that no steam may get out, and set it over a very slow fire, when you think one side is enough, turn it and cover it with the rind of the bacon; and when it is quite tender it is enough, take it up and lay it in your dish, take off all the fat from the gravy, and pour the gravy over the meat. If you would have your beef red, rub it with salt-petre over night.

It will take at least six hours doing, if the piece be any thing large. You must take care to have a very slow fire. To make a rich sauce, you must boil half an ounce of truffles and morels in half a pint of good gravy till they are very tender, and add a gill of pickled mushrooms. but fresh ones are best; mix all together with the gravy of the meat, and pour it over your beef. You must mind and beat all your spices very fine.

To stew Beef Steaks.

Take rump steaks, pepper and salt them and lay them in a stew-pan, pour in half a pint of water, a blade or two of mace, two or three cloves, a little bundle of sweet herbs, an anchovy, a piece of butter rolled in flour,

flour, a gals of white wine and an onion; cover them close and let them stew softly till they are tender; then take out the steaks, flour them, fry them in fresh butter, and pour away all the fat, strain the sauce they were stewed in, and pour into the pan; toss it all up together till the sauce is quite hot and thick. If you add a quarter of a pint of oysters, it will be better. Lay the steaks in your dish and pour your sauce over them. Garnish with any sort of pickle.

A handsome Side Dish.

Take a tender piece of beef, lay fat bacon all over it and roll it in paper, roast it and baste it; when it is roasted, cut about two pounds in thin slices, lay them in a stew-pan, and take six large cucumbers, peel them and chop them small, lay over them a little pepper and salt, stew them in butter for about ten minutes; then drain out the butter and shake some flour over them, shake them up, pour in half a pint of gravy, let them stew till they are thick, and dish them up.

To stew a Rump of Beef.

Boil it till it is little more than half done, take it up and peel off the skin; take some salt, pepper, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter-savory and sweet-marjorum; all chopped fine and mixed, stuff it in great holes in the fat and lean, and spread what remains over it, with the yolks of two eggs over it; save the gravy that runs out, put to it a pint of claret and put the meat into a deep pan, pour the liquor in, cover it close, and let it bake two hours; then put it into the dish, pour the liquor over it and send it to table.

Beef royal.

Take a large rump or sir-loin of beef, bone it and beat it well, then lard it with bacon, season it with pepper, mace, cloves and nutmeg, all beat fine, some lemon-peel cut small, and some sweet herbs; make
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some strong broth of the bones; take a piece of butter with a little flour, brown it, put in the beef, keep it turning till it is brown; then strain the broth, put all together into a pot, put in a bay-leaf and a few truffles; cover it close, and let it stew till it is tender; take out the beef, skim off all the fat, pour in a pint of claret, some fried oysters, an anchovy, and some gerkins shred small; boil all together, put in your beef to warm, thicken your sauce with a piece of butter rolled in flour, lay your meat in a dish, pour your sauce over it and send it to table. It may be eat either hot or cold.

The Turkish Manner of dressing Mutton.

Cut your mutton into thin slices, then wash it in vinegar, put it into a pot or sauce-pan that has a close cover to it, put in some rice, whole pepper, a blade of mace, a bundle of sweet herbs, and three or four whole onions; let them stew together, and skim it frequently; when it is enough, take out the onions and season it with salt to your palate; lay the mutton in a dish and pour the rice and liquor over it.

The neck and leg are the best joints to dress this way. Put four quarts of water and a quarter of a pound of rice to a leg; and to a neck two quarts of water and two ounces of rice.

A Loin of Pork with Onions.

Roast a fore loin of pork the common way, peel a quarter of a peck of onions and slice them thin, lay them in the dripping pan, which you must keep very clean, and let the fat drop on them; when the pork is nigh enough, put the onions into the sauce-pan, let them simmer over the fire a quarter of an hour, shaking them well, then pour out all the fat as well as you can, shake in a very little flour, a spoonful of vinegar, and three tea-spoonfuls of mustard; shake all well together and stir in the mustard, set it over the fire for four or five minutes, lay the pork in a dish and the onions in a basin. This is an excellent dish for those who love onions.

To force a Tongue and Udder.

First parboil them, blanch the tongue and stick it full of cloves; you must carefully raise the udder and fill it full of force-meat made of veal; but first wash the inside with the yolk of an egg, then put in the force-meat, tie the ends close and spit them, roast them and baste them with butter; when enough, have good gravy in the dish, and sweet sauce in a cup. You may, for a change, lard the udder.

To roast a Leg of Mutton with Oysters or Cockles.

Let your leg of mutton hang up about three days after it is killed, then stuff it all over with oysters or cockles, and roast it. Garnish with horse-raddish.

A Harrico of Mutton.

Take a neck or loin of mutton and cut it into six pieces, flour it and fry it brown on both sides in the stew-pan, then pour out all the fat; put in some turnips and carrots cut like dice, two dozen of chesnuts blanch'd, two or three lettuces cut small, six little round onions, a bundle of sweet herbs, some pepper and salt, and two or three blades of mace; cover it close, and let it stew for an hour; then take off the fat and dish it up.

A Mutton Hash.

Cut your mutton as thin as you can in small bits, dredge a little flour over it, have ready some good gravy, in which sweet herbs, onion, pepper and salt have been boiled; strain it, put in your meat, with a little piece of butter rolled in flour, a little salt, a shallot cut fine, a few capers and gerkins chopped fine, and a blade or two of mace; toss all together for a minute or two, have ready some toasted bread cut into thin sippets, lay them round the dish and pour in your hash. Garnish with pickles and horse-raddish.

To roast a Ham or Gammon.

Take off the skin, or rind, and lay it in luke-warm water for two or three hours; then lay it in a pan, pour a quart of canary wine over it, and let it steep for ten or twelve hours. When it is on the spit, put some sheets of white paper over the fat side, pour the wine in which it was soaked into the dripping-pan, and baste it with it all the time it is roasting; when it is roasted, pull off the paper, and dredge it well with crumbled bread and parsley shred fine; make the fire brisk and brown it well. If it is to be eat hot, garnish with raspings of bread; if cold, serve it on a clean napkin, and garnish it with green parsley for a second course.

To dress Pigs Petty-toes.

Put them into a sauce-pan with about half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs and an onion. Let them boil five minutes, then take out the liver, lights and heart, mince them very fine, grate a little nutmeg and shake a little flour over them; let the feet do till they are tender, then take them out and strain the liquor, put all together with a little salt, and a piece of butter as big as a walnut; shake the sauce-pan often, let it simmer five or six minutes, then lay some toasted sippets round the dish, lay the mince-meat and sauce in the middle, and the petty-toes split round it. You may add the juice of half a lemon, or a little vinegar.

To boil a Leg of Mutton like Venison.

Take a large leg of mutton cut venison fashion, boil it in a cloth well floured; have three or four colliflowers boiled, pulled into sprigs, and stewed in a saucepan with butter and a little pepper and salt; then have some spinach pick'd and washed clean, put it into a sauce-pan with a little salt, covered close and stewed a little while; then drain the liquor and pour in a
quarter

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quarter of a pint of good gravy, a good piece of butter rolled in flour, and a little pepper and salt; when done, lay the spinach in a dish, the mutton in the middle, and the cauliflower over it, then pour the butter the colliflower was stewed in over all: but you are to observe in stewing the colliflower to melt your butter nicely, as for sauce, before the colliflower goes in. This is a genteel dish for the bottom of a first course.

Mutton Chops in Disguise.

Take as many mutton chops as you want, rub them with pepper, salt, nutmeg, and a little parsley; roll each chop in half a sheet of white paper, well buttered on the inside, and twisted close at each end: have some hog's lard, or beef dripping boiling in a stew-pan, put in the steaks, fry them of a fine brown, lay them in your dish, let them be well drained, and don't break the paper; have some good gravy in a cup. Garnish with fried parsley and strew some all over.

To roast Tripe.

Cut your tripe into two square pieces, somewhat long have a force-meat made of crumbs of bread, pepper, salt, nutmeg, sweet herbs, lemon-peel, and the yolks of eggs mixed all together, spread it on the fat side of the tripe, and lay the other fat side next it, then roll it as light as you can, and tie it with a pack-thread; spit it, roast it, and baste it with butter: when it is done, lay it in your dish, melt some butter for sauce, add what drops from the tripe, and boil it together. Garnish with raspings.

English Jews Puddings: an excellent dish for a Number of People, at a small Expence.

Take a calf's lights, boil them and chop them fine, and the crumb of a two-penny loaf, softened in the liquor the lights were boiled in; mix them well together in a pan, take about half a pound of the kidney fat of a loin of veal or mutton that is roasted, or beef,

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if you have none take suet, or melt a little butter and mix in; fry four or five onions in dripping, cut small, but not brown, only soft; a very little winter-savory and thyme, a little lemon-peel shred fine; season it with all-spice, pepper and salt to your palate; break in two eggs, mix it all well together, and have ready some sheep's guts nicely cleaned, fill them and fry them in dripping. This is a very good dish, and a fine thing for poor people, because all sorts of lights are good, and will do, as hog's, sheep's, or bullock's, but calf's are best; a handful of parsley boiled and chopped fine, is very good mixed with the meat. You may, instead of the fat, mix the fat the onions are fried in, and they will be very good.

Chickens with Tongues, a good Dish for a great deal of Company.

Take six small chickens boiled very white, and six hog's tongues boiled and peeled, a colliflower boiled whole in milk and water, very white, and a good deal of spinach boiled green; then lay your colliflower in the middle, the chickens close all round, and the tongues round them with the roots outward, and the spinach in little heaps between the tongues. Garnish with little pieces of bacon toasted, and lay a little piece on each tongue.

To stew Giblets.

Let your giblets be clean picked and washed, the feet skinned and the bill cut off, the head cut in two, the pinion bones broke in two, the liver cut in two, the gizzard cut in four, the pipe pulled out of the neck, and the neck cut in two: put them into a sauce-pan with half a pint of water, some whole pepper, black and white, a blade of mace, a little sprig of thyme, a small onion, and a little crust of bread; then cover them close, and set them on a very slow fire; let them stew till they are quite tender, then take out the herbs and onions, and pour them into a dish. Season them with salt.

Pidgeons in a Hole.

Take your pigeons, season them with beaten mace, pepper and salt, put a little piece of butter in the belly, lay them in a dish and pour a little batter all over them, made with a quart of milk and eggs, and four or five spoonfuls of flour; bake it and send it to table. It is a very good dish.

Let it be boiled in Salmagundy.

Take the lean of some veal that has been roasted or boiled, without skin or fat, mince about half a pound very small, then take a pickled herring, bone and skin it, and mince it; if you have no herring, anchovies will do; mince a large onion and two apples, keep them separate, and lay them in little heaps on a dish, with three or four anchovies curled, or upright in the middle. You may add many other things to this, such as cucumbers, &c. Serve it with oil, vinegar, and mustard.

Stewed Mushrooms.

Take fresh mushrooms, either in buttons, or when the tops are spread, wash them clean and scrape out the gills; the large ones must have the skin taken off; cut the tops in large pieces, and put them all together in a sauce-pan, with a spoonful of water at the bottom; cover them close, and let them stew gently, with a little salt till they are tender, and covered with liquor; then put in some pepper and some white wine, and when they have boiled up, pour off the sauce and thicken it with a little butter rolled in flour. If you put in spice, shalots, or the like, it will take away the fine flavour of the mushrooms.



C H A P. III.

*Of dressing FISH.**To roast Sturgeon.*

TAKE a piece of sturgeon, stick it full of cloves, let it roast very leisurely, and baste it well with butter; and when it is enough, serve it up with venison sauce.

To roast a Pike.

Wash it and scale it from head to tail, lard it with eel's flesh rolled in sweet herbs and spice; roast it at length, or turn his tail into his mouth; baste it and throw crumbs of bread over it. For sauce, have melted butter, anchovies, the spawn and liver, mushrooms, capers and oysters.

To roast Lobsters.

Take two lobsters, tie them on the spit, and let them roast till they crack, about an hour will do them. Baste them with salt and water, and when half done, baste them with claret and save it to make the sauce; or serve them with anchovy sauce. Lay one whole in the dish, and slit the other in two and lay round it. Garnish them with shrimps.

To stew Carp.

Take half gravy and half claret, as much as will cover your fish in the pan, with mace, whole pepper, a little cloves, two anchovies, a shalot or onion, a little horse-radish and a little salt; when the carp is enough take it out and boil the liquor as fast as possible, till it

be just enough to make sauce; flour a bit of butter, and throw into it; squeeze the juice of one lemon and pour it over the fish.

Buttered Lobsters.

Break the shells and take out the meat, put it into a clean sauce-pan with a little seasoned gravy, nutmeg, a little vinegar and melted butter; fill the shells and serve the rest in plates.

To do them sweet, you must season them with sack, sugar, mace, and lemon juice. Garnish with sliced lemon.

Fried Oysters.

Take your oysters and wash them and wipe them dry, and dip them in a batter made of milk, eggs and flour; then roll them in some crumbs of bread and a little mace beat fine, fry them in very hot butter or lard; when done, take them off and let them drain. They are very good to lay round any dish of fish.

To broil Cod.

Take a large cod, and cut the thick part into pieces an inch thick, then flour it well, and put it on your gridiron over a slow fire; make your sauce with a glass of white wine, an anchovy, some whole pepper, or a little horse-raddish, a little gravy, a spoonful of walnut liquor, with some shrimps or oysters, or pickled mushrooms; boil it together, and thicken it with a little butter rolled in flour, with some of the liver of the fish that has been parboiled and bruised into it. Garnish with sliced lemon and horse-raddish.

To stew Cod.

Take your cod and lay it in thin slices at the bottom of a dish, with a pint of good gravy and half a pint of gravy, and half a pint of white wine, some oysters and their liquot, salt, pepper, and a little nutmeg; let it stew till it is almost enough, then thicken it with
a piece.

a piece of butter rolled in flour, let it stew a little longer, serve it hot, and garnish with sliced lemon.

To broil Whittings.

Wash them with salt and water, dry them well and flour them; then rub your grid-iron well with chalk, to keep them from sticking; make the grid-iron hot and lay them on it, and when they are enough, serve them with oyster or shrimp sauce. Garnish with lemon.

Directions for frying Fish.

When your fish is well cleaned and dried, dip it in flour, then take an egg and beat it up, and dip your fish in it; let your butter be hot in the frying-pan, and lay your fish in and fry it; when you think one side is enough turn it, and when it is done, set it on a plate, and let it dry before the fire. You may fry them with oil if you like it.

To roast Eels.

Take a large eel and scour it well with salt and water, then skin it almost to the tail, and gut, wash and dry it; then take some grated bread, a little sweet marjoram, some nutmeg and lemon-peel grated, some salt, pepper, and two eggs buttered; you may add a few oysters or an anchovy, or both; make a pudding of this, and put it into the belly of the eel, then rub the flesh of the eel with yolks of eggs, and roll it in some of the dry seasoning, then draw the skin over it and roll that in the same dry seasoning; put a skewer thro' it and tie it to a spit, and baste it with butter. Serve this with melted butter, an anchovy, and oysters or shrimps, if you can get them, and add a little white wine. Garnish with sliced lemon.

A Ragoo of Carp, larded with Eels.

Take a live carp, scale and slice him from head to tail in four or five slices, on one side to the bone; then take a good silver eel and cut it as for lard, as long and

as thick as your little finger, roll it in a savoury seasoning with sweet herbs; then lard it thick on the sliced side, and fry it in a pan of lard, or butter; then make a ragoo with gravy, white wine, claret, vinegar, the spawn, Mushrooms, capers, grated nutmeg, mace, and a little pepper and salt; thicken it with brown butter, and garnish with sliced lemon.

To boil a Cod's Head.

Set on your kettle with salt and water, a bundle of sweet herbs, and an onion or two; when the liquor boils put in the head on a fish plate; in the boiling, put in cold water and vinegar; when it is done drain it and dry it. For sauce, take melted butter, gravy, claret, a few sweet herbs, an onion, two or three anchovies, half a pint of shrimps, and the meat of a lobster shred fine; toss them all up together, and keep turning them one way; then put the head in a dish, pour the sauce over it, stick small toasts on the head, and lay the spawn, melt and liver round it. Garnish with fried parsley, sliced lemon and barberries.

To boil Tench.

Scale your tench when it is alive, gut it and wash the in-side with vinegar; then put it into a stew-pan when the water boils, with some salt and a bunch of sweet herbs, and some lemon-peel and whole pepper; cover it up close, and boil it quick till it is enough; then strain off some of the liquor, and put to it a little white wine, some mushroom gravy, or walnut liquor, an anchovy, and some cysters or shrimps. Boil these together, and toss them up with thick butter rolled in flour and a little lemon-juice. Garnish with lemon and horse-raddish, and serve it hot with sippets.

To boil Salmon.

Wash it in salt and water, but do not scale it; then lay your fish in a stew-pan, cover it with water, a little vinegar, salt, and some horse-raddish. You must
boil

boil it quick, and make your sauce of oysters stewed in their own liquor, some whole pepper, a little mace, an anchovy or two, some pickled mul rooms, and a little white wine, thicken it with butter rolled in flour; you may add the body of a crab to your sauce; stir it well. Serve it hot, and garnish with fried oysters or smelts, and lemon sliced, with horse-raddish and fried bread.

A Fish Pie.

Take soles, or thick flounders, gut and wash them, and just put them in scaling water to get off the black skin; then cut them in scollops, or indented, so that they will lie in the pie as if they were whole; have your pan in readiness, with puff paste at the bottom, and a layer of butter on it; then season your fish with a little pepper, salt, cloves, mace and nutmeg, and lay it in your pan; then put in forced balls made with fish, slices of lemon with the peel on, whole oysters, yolks of hard eggs, and pickled barberries; then lid up your pie and bake it; when it is drawn, make some sauce of oyster-liquor and white wine, thickened with yolks of eggs and a bit of butter.

To stew Trout.

Take a large trout and wash it, put it in a pan with gravy and white wine, then take two eggs, some butter, salt, pepper, nutmeg, lemon-peel, thyme, and some grated bread; mix all together and put it in the belly of the trout, then let it stew a quarter of an hour, thicken the sauce it was boiled in with a piece of butter rolled in flour, and garnish it with sliced lemon.

To stew Tench.

Cut the tail of your tench to make them bleed, gut them and clean them from the scales; then lay them in a stew-pan, with a pint of gravy and a pint of claret, an onion stuck with cloves, two anchovies, a nutmeg sliced, some whole pepper, a little salt, some horse-raddish sliced, a bunch of sweet herbs, a little lemon-peel

peel and the blood ; let them stew till they are enough ; then strain your liquor, and thicken it with burnt butter. Garnish with horse-raddish, lemon sliced, the melts and roes of the fish, with fried bread, cut the length of one's finger.

To stew Oysters.

Plump them over the fire in their own liquor, then strain them off and wash them well in clean water ; then set on a little of their own liquor, water, and white wine, a little whole pepper and a blade of mace, and let it boil very well ; then put in your oysters and let them just boil up, thicken them with the yolks of two eggs, and a piece of butter rolled in flour ; beat it up well and serve it with sippits and lemon.

To dress a Turbot.

Put it into pump water, salt and vinegar, and let it lie two hours ; then put water in you fish-kettle, and put in salt, sweet herbs, bay-leaves, lemon-peel, onions, horse-raddish sliced, some verjuice, cloves, and whole pepper ; let it boil till it tastes well of the seasoning ; then take it off the fire, and let it cool before you put in the fish, or it will crack ; then let it boil about twenty-six minutes, which, for a middle-sized one will do ; then drain it, and catch some of the very last draining to put into your sauce, which must be either of shrimp or lobster ; if the latter, you must get a lobster that is a spermer, and take out all the meat and cut it in bits, pick what you can out of the chine, as well as the tail and claws, take the spawn likewise, and pound them all together in a mortar, with a very little red wine, and half a spoonful of vinegar ; then strain the liquor out of the mortar through a fine cloth, and put into it two good anchovies, well washed and minced, some horse-raddish and lemon-peel grated, a bay leaf, some pepper, nutmeg, and an onion minced very fine ; then add to this some of the liquor you drained from the fish, and melt your butter, with a little flour in this liquor ;

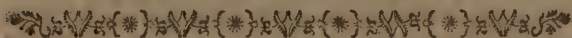
liquor; then put in the meat of your lobster, and shake it over a stove, squeeze in a little lemon, and put in a spoonful or two of clear mutton gravy. Garnish with lemon.

To dress a Turtle.

Have ready some boiling water, sufficient to scald the callapash and callapee, the fins, &c. then hang it up by the hind fins, cut off the head and save the blood; then, with a sharp knife, separate the callapash from the callapee (or the back from the belly) down to the shoulders; take out the guts, open them from one end to the other, and clean them well, and throw them into a tub of clean water, taking great care not to break the gall. but cut it off the liver and throw it away; draw the guts through a wollen cloth in warm water, to clear away the slime, then lay them into clean cold water till they are used, with the rest of the entrails, which must all be cut small to mix in the baking dishes with the meat. This done, separate the back and belly pieces intirely, cutting away the four fins by the upper joints, which scald, pull off the loose skin, and cut them into small pieces, and lay them by themselves ready for seasoning. Then cut off the meat from the belly part, and clean the back from the lungs, kidneys, &c. and cut the meat into pieces as small as a walnut, laying it likewise by itself. After this scald the back and belly pieces, pull off the shell from the back and the yellow skin from the belly, and it will be all white and clean, and with your kitchen cleaver cut those likewise into pieces about the bigness and breadth of a card, put them into clean cold water, wash them out and lay them in a heap by themselves. The meat being thus prepared and laid separate for seasoning, mix two third parts of Cayenne pepper, black pepper, and a nutmeg and mace pounded fine, and mixed together; the quantity to be proportioned to the size of the turtle, so that in each dish there may be about three spoonfuls of seasoning, to every twelve pounds of meat.

Your

Your meat being thus seasoned, get some sweet herbs, let them be dried and rubbed fine, and having provided some deep earthen dishes to bake it in, put the coarsest parts of the meat at bottom, with about a quarter of a pound of butter in each dish, then some of each parcel of meat, so that the dishes may be all alike, and between each laying of the meat, strew a little of the mixture of sweet herbs. Fill your dishes within an inch and a half, or two inches of the top; boil the blood of the turtle and put into it, then lay on forcemeat-balls made of veal or fowl, highly seasoned with the same seasoning as the turtle; put in each dish a gill or two of good madeira wine, and as much water as it will conveniently hold: then break over it five or six eggs, to keep the meet from scorching at the top, and over that shake a handful of shred parsley, to make it look green: when done, put your dishes into an oven hot enough to bake bread, and in an hour and half, or two hours, according to the size of your dishes, it will be sufficiently done.



CHAP. IV.

Of SOOPS, BROTHS, &c.

Gravy Soup.

TAKE the bones of a rump of beef, and a piece of the neck, and boil it till you have all the goodness out of it; then strain it off and take a good piece of butter and put it into a stew-pan and brown it, then put to it an onion stuck with cloves, some cellery, endive and spinach; then take your gravy, and put to it some pepper, salt and cloves, and let it boil all together; then put in toasted sippets and serve it up.

Asparagus

Asparagus Soup.

Take five or six pounds of lean beef cut in lumps and rolled in flour, then put it in your stew-pan with two or three slices of fat bacon at the bottom; then put it over a slow fire, and cover it close, stirring it now and then till the gravy is drawn; then put in two quarts of water and half a pint of ale. Cover it close and let it stew gently for an hour; put in some whole pepper and salt to your taste, then strain off the liquor and take off the fat, put in some leaves of white beets, some spinage, cabbage-lettuce, a little mint, some sorrel and a little sweet marjorum powdered; let these boil up in your liquor, then put in the green tops of asparagus cut small, and let them boil till all is tender. Serve it with a French roll in the middle. You may put in green peas instead of the asparagus.

Plumb Pottage.

Take two gallons of strong broth, put to it two pounds of currants, and three pounds of raisins of the sun, half an ounce of all-spice, half a pound of sugar, a quarter of a pint of claret, as much sack, the juice of two oranges and two lemons; thicken it with a quarter of a pound of rice flour, or raspings of bread, with a pound of prunes.

Strong Broth.

Take three gallons of water and a leg and shin of beef, cut them into five or six pieces, boil it twelve hours, keep it close covered, stirring it now and then; when it is boiled strain it and cool it, let it stand till it will jelly; then take the fat from the top and the dross from the bottom, and keep it for use.

Or, take a leg of beef and a knuckle of veal, break the bones to pieces, put all in a pot with ten quarts of water, a bunch of sweet herbs, four onions, a little whole pepper and mace; boil it till it comes to four quarts, then strain it and it is fit for use.

Pease Soup.

Boil a quart of good feed pease till they are soft and thick, strain them and wash them through with milk, then boil it up again in strong broth, with a few force-meat-balls, a little spear mint, and a tosted French roll; season it with pepper and salt, cut a turnip into dice, fry it and put it in.

Green Pease Soup.

Wipe the peasecod shells and scald them, strain and pound them in a mortar with scalded parsley, young onions and a little mint; then toast a French roll, boil these together in clear mutton broth, with a bundle of sweet herbs, season it with pepper, salt and nutmeg; then strain it through a cullender, put the soup in a dish, and larded yeal or chicken in the middle. Garnish with scalded parsley and some of the peas.

A nourishing and cheap Soup of Rice.

Put a pound of any sort of meat, salt or fresh, or both, cut in bits into a gallon of water; after you have made it boil and froth up, put in a pound of rice, let it boil together three hours, adding another gallon of water warmed by degrees, as you find it thicken and the water waste away, taking care to keep it stirred to prevent sticking. You may add any kind of garden stuff or herbs, and season it with Jamaica or black pepper to the taste. It is a good and wholesome dish.

To make Rice Milk.

To two quarts of new milk put three ounces of clean washed rice, set it over a slow fire in an iron pot, and stir it with a wooden spoon to prevent its sticking; it must boil at least two hours, and it will eat as rich as cream and sit light on the stomach: after it has boiled, put in some cinnamon pounded, sugar, or butter to your liking; but it is very rich without them, and where milk is scarce, part water may be used.

A very

A very good Soup.

Take a little gravy and strong broth, about three pints in all, a sprig of sweet herbs, a little whole pepper and salt; boil it half an hour; then put in a loaf of French bread, toasted and cut into dice; stew a fowl in it till it is tender, and lay it in the middle.

Craw-Fish Soup.

Clean the fish and boil them in water, salt and spice; take off their feet and tails and fry them, break the rest in a stone mortar, season them with savory spice and an onion, hard egg, grated bread, and sweet herbs boiled in strong broth; strain it and put scalded parsley chopped and a French roll, with a few dried mushrooms. Garnish the dish with sliced lemon, and the feet and tail of a craw-fish.

Pease Pottage.

Take a quart of strong broth, the flour of half a pint of pease, and an ox's palate, all boiled tender, and cut in small bits; season all with a little mace, pepper and salt; when it boils, put in a little spear-mint and sorrel chopped, four balls of force-meat green'd, and a little white bread in dice, tosted in a plate before the fire; then put in four ounces of fresh butter, and toss it up. serve it with a chicken boiled tender and set in the middle of the dish.

To make portable Soup.

Take a leg of veal, or any other young meat, and make strong broth, seasoned after the common way; put it into a well-tin'd stew-pan, let it stew gently over a slow fire till it is boiled away to one third of the quantity; then take it from the fire, and set it over water that is kept constantly boiling. In this manner let it evaporate, stirring it often, till it becomes when cold, as hard a substance as gliew; then let it dry by a gentle warmth, take the fat from the top, turn it out and take the settling from the bottom. Keep it from moisture, and when you use it, put it to boiling water, and you may

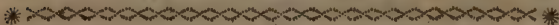
make it as strong as you please. It will keep good an East-India voyage.

A standing Sauce for a Kitchen.

Take a quart of claret or white wine, put it in a glazed jar, the juice of two lemons, five large anchovies, some whole Jamaica pepper, some sliced ginger, mace, cloves, a little lemon-peel, horse-raddish sliced, some sweet herbs, six shallots, two spoonfuls of capers and their liquor; put all these in a linnen bag, and put it into the wine, stop it close, and set it in a kettle of hot water for an hour, and keep it in a warm place. A spoonful or two of this liquor is good in any sauce.

To burn Butter.

Put two ounces of butter into a frying-pan over a small fire, when it is melted, dust in a little flour and keep it stirring till it is a little thick and brown. Use it to thicken sauce.



C H A P. V.

Of PUDDINGS, PIES, and other PASTRY.

A plain baked Pudding.

Take a quart of milk and boil it, then stir in some flour till it is thick, then put in half a pound of butter, six ounces of sugar, a nutmeg grated, a little salt, nine or ten eggs, but not all the whites; mix all well together, butter your dish and put the Pudding in. Three quarters of an hour will bake it.

A plain boiled Pudding.

Take a pint of cream and mix with it six eggs, well beaten, two spoonfuls of flour, half a nutmeg grated,
and

and a little salt and sugar to your taste; butter a cloth and tie it up, and when your pot boils, put it in; give it two or three turns in the pot at first going in. Half an hour will boil it. Melt butter for sauce.

A boiled Plumb Pudding.

Take a pound of beef suet, shred very fine, then stone three quarters of a pound of raisins, then take some nutmeg grated, a large spoonful of sugar, a little salt, some sack, four eggs, three spoonfuls of cream and five of flour; mix these together, tie it up in a cloth and let it boil three hours. Melt butter and pour over it. Serve it up with a sir-loin of roast beef, and invite me to dinner.

To make a light Pudding.

Take a pint of cream and some nutmeg, cinnamon, and mace, and boil it together; when it is boiled take out the spice, then take the yolks of eight eggs, and four of the whites, beat them well with some sack, then mix them with your cream, with a little salt and sugar, and a penny white loaf, and a spoonful of flour, with a little rose-water; beat all these well together, wet a thick cloth and flour it, put your pudding into it and tie it up; it must boil an hour. Melt butter, sack and sugar, and pour over it.

Rice Pudding.

Take half a pound of rice and beat it to powder, then set it on the fire with three pints of new milk, boil it well, and when it is almost cold, put to it eight eggs well beaten, with half a pound of suet or butter, and half a pound of sugar; put in nutmeg or mace to your liking. About half an hour will bake it.

Batter Pudding.

Take a pint of milk, six eggs, and four spoonfuls of flour, half a nutmeg grated and a little salt; you must take care your pudding is not thick. Flour your cloth well: three quarters of an hour will boil it. Serve it with butter, sugar and white wine.

Fine Biscuit Pudding.

Take a pint of cream or milk, three or four Naples biscuits grated, pour the milk or cream hot over it, and cover it close till it is cold; then grate in some nutmeg, the yolks of four eggs and two whites beaten, a little orange-flower water, two ounces of powdered sugar and half a spoonful of flour; mix them well together, and boil it in a china basin butter'd well on the inside; tie it in a cloth well floured, and boil it an hour; then turn it out of the basin, and serve it up with butter, wine and sugar.

Fine Bread Pudding.

Boil three pints of milk, then put to it a small nutmeg grated, more than a quarter of a pound of sugar, and three quarters of a pound of butter; when the butter is melted pour it into a pan over eleven ounces of grated bread, cover it up, and when it is cold, put in ten eggs well beaten, stir it well together, butter your dish, and as soon as it is in the dish clap it into the oven: three quarters of an hour will bake it. Boil a piece of lemon-peel in the milk and take it out again.

A baked Apple Pudding.

Take three or four codlins, scald them and bruise them through a sieve, put a quarter of a pound of biscuits, a little nutmeg, a pint of cream, and sweeten it to your taste, with ten eggs and half the whites. You may put in a spoonful or two of flour, and boil it, leaving out the eggs.

Marrow Pudding.

Make a pint of cream boil, then take it off the fire and slice in it a penny white loaf; when it is cold put in eight ounces of blanched almonds beat fine, with two spoonfuls of rose water; put in the yolks of six eggs, a glass of sack, a little salt, six ounces of candied lemon and citron sliced thin, and a pound of marrow sliced thin; mix all together, and half a pound of currants; then put it into a buttered dish, dust on some fine sugar, and bake it about half an hour.

A Beg-

A Beggar's Pudding.

Take some stale bread, pour hot water over it till it is well soaked; then press out the water and wash the bread, add some powdered ginger, grated nutmeg and a little salt, some rose water or sack, some Lisbon sugar, and some currants; mix all well together, and lay it in a pan well buttered on the sides, and when it is well flattened with a spoon, lay some pieces of butter on the top; bake it in a gentle oven and serve it hot. You may turn it out of the dish when cold, and it will eat like a fine cheesecake.

A quaking Pudding.

Take a quart of cream, and beat two or three spoonfuls of flour of rice, a penny white loaf grated and seven eggs; season it with sweet spice and a little rose water; butter the cloth and tie it slack, and when the pot boils, put it in and boil it an hour; then put it in a dish and stick sliced citron on it. Let the sauce be sack and orange-flower water, with the juice of lemons and melted butter.

Potatoe Pudding.

Take some good potatoes, and boil them tender, then bruise them in a marble mortar till they become a paste; then take two Naples biscuits grated, a carrot grated, a little orange flour water, some mace and nutmeg, some sugar, and some eggs boiled soft and beat up with butter; mix these together and put it in your dish, with slices of butter laid on the pudding. Half an hour will bake it. Serve it hot with sliced lemon. It is best to put some pulp of oranges into the pudding before you bake it.

Excellent black Puddings.

Take a quart of sheep's blood, a quart of cream, and ten eggs well beaten; stir them very well, and thicken it with grated bread, and oatmeal finely beaten, of each a small quantity; beef suet finely shred, and marrow in little lumps; season it with a little nutmeg, cloves and mace, mixed with salt, a little sweet marjorum, lemon, thyme,

thyme, and penny-royal, shred very well together and mingled with the rest; when all is well mixed fill the guts, being well cleaned, and boil them carefully.

A Richmond Pudding.

Take a pound of beef suet shred very small, a pound of raisins of the sun stoned, two spoonfuls of flour, six eggs beaten, a little sugar, half a nutmeg grated, and a little salt; mix these together, put it in your cloth well floured, and boil it six hours.

A Carrot Pudding.

Take raw carrots, and grate them, to a quarter of a pound of carrots, put half a pound of grated bread, half a nutmeg grated, a little beaten cinnamon, a little salt, three spoonfuls of sugar, four or five eggs, half a pound of butter melted, a glass of white wine, a little orange-flower water, and half a pint of cream; mix all together and beat it well; then put it in a dish with puff paste at the bottom: bake it gently and serve it hot. Garnish with lemon sliced, and sugar grated over it.

Custards.

To three pints of cream put a little whole mace, cinnamon and nutmeg; make it boil a little, then take it off and beat fifteen eggs very well, leaving out nine of the whites; put to them a glass of white wine and two spoonfuls of rose water; put it to the cream scalding hot, then strain it and it is fit: harden the crust in the oven before you fill your custards. Always put sixteen eggs to two quarts of all milk, leaving out five of the whites.

Almond Custard.

Blanch and beat the almonds in a mortar very fine, and in the beating, add a little milk; press it through a sieve and make it as a common custard.

Iceing for Tarts.

Take the yolk of an egg and put some melted butter to it, beat it very well together, and with a feather wash the top of your tarts, and sift some sugar on them just as you put them into the oven.

Paste for Tarts.

Take two pounds and a half of butter and three pounds of flour, and half a pound of fine sugar beaten; rub all your butter in the flour and make it into a paste with cold milk and two spoonfuls of brandy.

Puff Paste.

Rub a quarter of a pound of butter into two pounds of flour, and put in the whites of three eggs beaten up, and make it up with cold water; then rub in a pound more butter; work it and roll it well before you use it. If you would have it yellow put the yolks of the eggs in the water.

Paste for Custards.

Make your flour into a stiff paste with boiling water, and sprinkle it with cold water to keep it from cracking. You may add a little sugar and it will be fit to cut in cross cuts, or for garnishing that which is to be stuck upright.

Hare Pie

Beat the flesh of a hare in a marble mortar, then put almost as many buttered eggs as equal the quantity of the hare; then put a little fat bacon cut small, pepper, salt, mace, cloves and sweet herbs at your pleasure; mix them very well and lay it in your paste and butter, and put butter in the bottom, with some seasoning strewed over it; then lay in your preparation and cover it with butter; then close it. Bake it and serve it cold.

Or, cut the hare in pieces and break the bones, and lay them in the pie with force-meat balls, sliced lemon and butter; close it with the yolks of hard eggs. Serve this hot.

Sauce for Savony Pies.

Take claret, gravy, oyster liquor, two or three anchovies, a bunch of sweet herbs, and an onion; boil it up and thicken it with brown butter; pour it into your pies when called for.

Sauce for Fish Pies.

Take claret, white wine and vinegar, oyster liquor, anchovies, and melted butter: when the pies are baked pour it in at the top.

A Liquor for sweet Pies.

Take sack and white wine, an equal quantity, and verjuice and sugar; boil it and brew it with two or three eggs, pouring it backwards and forwards; when the pies are baked, pour it in at the top and give it a shake.

A Liquor for Pasties.

Season the bones of the meat, put them in a pan by themselves, and bake them with your pasty; when they are baked, strain the liquor into the pasty.

A Venison Pasty.

Raise a high round pie, shred a pound of beef suet and put at the bottom, cut your venison in pieces, and season it with pepper and salt, lay it on the suet, lay on butter, close the pie, and bake it six hours.

A Beef Pasty.

Cut your beef in pieces and season it over night with a little red wine and cochineal, then make it up as the venison pasty, season and bake the bones as before directed, strain it and put it into the pasty.

Carp Pie.

Bleed the carp at the tail, open his belly, draw and wash out the blood with a little claret, vinegar and salt;

salt; then season the carp with savory spice, lay it in the pie with a pint of oysters and some butter, and close it up. When it is baked, pour into the sauce before directed, the blood and claret, and put it into your pie.

A Lumber Pie.

Take a pound and half of fillet of Veal, mince it with the same quantity of beef suet, season it with sweet spice, five pippins, a handful of spinage and a hard lettuce, thyme and parsley; mix it with a penny loaf grated and the yolks of two or three eggs, some sack and orange-flower water, and a pound and half of currants and preserves. Mix them well together, and close it in a rich paste; bake it in a gentle oven, put in the sweet sauce and serve it hot.

A Shrewsbury Pie.

Take a couple of rabbits, cut them in pieces, and season them well with pepper and salt; then take some fat pork and season it in the like manner, then parboil the livers of the rabbits, take some butter, eggs, pepper, salt, a little sweet marjorum and a little nutmeg; make this into balls, and lay it in your pie amongst the meat; then take artichoke bottoms boiled tender and cut into dice, lay these likewise amongst the meat; then close your pie and put in as much white wine and water as you think proper. Bake it and serve it hot.

Mince Pies.

Mince two pounds of meat, four pounds of suet, one pound of raisins five pounds of currants, half an ounce of nutmegs grated, an ounce and half of cinnamon, half an ounce of mace, and some cloves pounded; the juice of four lemons, and one peel grated; three parts of a pint of white wine, four ounces of sweetmeats, one pound of six-penny sugar and a little salt. Mix all well together and fill your pies.

Pidgeon Pie.

Truss and season the pidgeons with savory spices, lard them with bacon and stuff them with force-meat; lay

lay on them some lamb's stones, sweet-breads, and butter; close the pie with the savoury sauce. Chicken or Capon pie is made the same way.

Eel Pie.

Cut wash and season them with pepper, salt, cloves, mace and nutmeg; shred a handful of sweet herbs, parsley, and a small onion; throw in a handful of currants, lay on some butter and close it.

Apple Pie.

Take a dozen of apples and scald them very tender, and take off the skin; then take the pulp and put to it twelve eggs, with half the whites; beat them very well and take a penny loaf grated, a nutmeg grated, and sugar to your taste, with a quarter of a pound of butter melted. Mix all these together and bake them in a dish butterd, and take care your oven is not too hot.

A Gooseberry Tart.

Take gooseberries before they are ripe, pick them and scald them till they will break in a spoon; then strain out the pulp and beat it up with half a dozen eggs, and stir them well together over a chaffing-dish of coals, add some rose water, and sweeten them with sugar, and when it is cold, you may put it into a paste and moderately bake it, or serve it up in plates without baking.

Cakes, called, the Queen's Delight.

Take a pound of double-refined sugar, beat it small and sift it, six ounces of blanched almonds, well beaten and mixed together with the froth of the whites of eggs, and a grain or two of musk; make it into a paste and roll it out thin, then cut it to the size of the top of a wine glass, put any round pieces of sweetmeat and cover it with another piece of paste, and close the edges with the narrow end of a funnel; bake them on a sieve when the oven is almost cold.

A rich Cake.

Take a quartern and half of fine flour, and six pounds of currants, an ounce of cloves and mace, some cinnamon, about a pound of sugar, some lemon, orange, and citron, candied and cut in thin pieces; a pint of any sweet wine, some orange-flour water, a pint of yeast, a quart of cream, and two pounds of butter melted and poured into the middle; then strew some flour over it and let it stand half an hour to rise; then knead it well together, and let it lay before the fire to rise, and work it up very well; then put it into a hoop and bake it two hours and a half in a gentle oven.

Seed Cake.

Take three pounds of fine flour and two pounds of butter, rub it in the flour, with eight eggs, but four whites, a little cream, and five spoonfuls of yeast; mix all together and set it before the fire to rise; then put in three quarters of a pound of carraway comfits, and put it in a hoop well buttered: an hour and half will bake it.

Cheesecakes.

Drain a quart of tender curd from the whey, then rub it through a hair sieve with the back of a spoon; beat into it half an ounce of cinnamon and mace, eight ounces of fine sugar, eight ounces of currants, eight yolks of eggs, four ounces of almonds blanchèd and beat fine, with a spoonful of orange-flour or rose water; then grate four Naples biscuits into a pint of cream and boil it till it is as thick as a hasty pudding; keep it stirring, then mix into it ten ounces of fine fresh butter, and put it to the curd; mix all well together and fill your paste.



C H A P. VI.

Of Drying, Salting, Pickling, and
making Wines, &c.*To dry and salt Hams, Tongues, &c.*

TAKE three or four gallons of water, two ounces of prunella salt, four pounds of white salt, four pounds of bay salt, a quarter of a pound of salt-petre, an ounce of allum and a pound of brown sugar; let it boil a quarter of an hour and scum it well; when it is cold, pour it from the bottom into the vessel you steep it in. Let hams lie in this pickle four or five weeks, a clod of Dutch beef as long, and tongues a fortnight: dry them in a chimney with a wood fire. Beef for collaring may lay eight or ten days in this pickle.

Dutch Beef.

Take a piece of the buttock, without bone, pickle it and dry it as above; when it is very dry boil it. It will eat very well cold, in thin slices with bread and butter.

Potted Beef.

Take a buttock of beef, or a leg of mutton piece, cut it into thin slices, season it with savory seasoning, an ounce of salt petre and half a pint of claret; then take three or four pounds of beef suet, lay it between every laying of beef, tie a paper over it and let it lie all night; then bake it with some household bread, take it out, dry it with a cloth, and cut it cross the grain very close, and if it is not seasoned enough, season it more; then pour the fat clear from the gravy, put it close in pots, and set it in the oven to settle, and when it is cold cover it with clarified butter.

Directions

Directions for Pickling.

Make use of stone jars for all sorts of pickles that require hot pickle, for they not only last longer, but keep the pickle better: vinegar and salt will penetrate through all earthen vessels, and stone and glass are the only things to keep them in. Be sure never to put your hands in to take pickles out, for that spoils them; the best method is to tie a wooden spoon full of little holes to every pot. Let your brass pans for green pickles be exceeding bright and clean, and your pans for white pickles well tin'd and clean. Use the best and strongest white wine vinegar, and be very exact in watching when your pickles begin to boil and change colour, that you may take them off the fire immediately, or they will grow soft in keeping and lose their colour. Cover your jars with a wet bladder and leather.

To pickle Girkins.

Take about five hundred hard, small, rough girkins; make a brine of water and salt, strong enough to bear an egg, put them into it, let them lie a day or two; then take them out and wipe them dry, and in the vessel you design to keep them in, put a layer of dill, some whole long pepper and a little mace, then a layer of cucumbers, and so continue to do till you have laid them all in; boil two gallons of vinegar, pour it hot over the cucumbers, and cover them close for two days; then pour out the vinegar, boil it and scum it, and pour it on again; when you have done this three or four times, stop them close for use.

To pickle large whole Cucumbers.

Dip them in water and rub them very well; then put them into strong brine for seven days, shifting them every other day; then boil as much of the best vinegar as will cover them; put in, while boiling, nutmegs, mace, and a large quantity of black pepper; as to the rest of the spice, as much as will season it to your taste; add to it, a good deal of mustard-seed, and a little ginger slit. The pickle must be put to them hot, often
G boiled

boiled up, and put to them till they are crisp and green.

To pickle Walnuts.

Make a pickle of salt and water strong enough to bear an egg, boil it and scum it well and pour it over your walnuts, let them stand twelve days, changing the pickle at the end of six days; then pour them into a cullendar and dry them very well with a course cloth; then get the best white wine vinegar, with cloves, mace, sliced nutmeg, Jamaica pepper and sliced ginger; boil all these together and pour it scalding hot upon your walnuts in the jar you intend to keep them in; you may add a shallot or a large onion. To one hundred of walnut you must put six spoonfuls of mustard-seed; tie them close with a bladder and leather.

To pickle Samphire.

Take samphire that is green and has a sweet smell, gathered in the month of may, pick it well, lay it to soak in salt and water for two days, then put it into an earthen pan, and pour to it as much white-wine vinegar as will cover it; let it stand till it is green and crisp, then put it into a jar and tie it down close for use.

To pickle Mushrooms.

Wipe them clean with a piece of flannel, and throw them into half milk and half water; take to a quart of water a pint of vinegar, put it on the fire, and when it boils throw in the mushrooms and take it off; when it is cold take them out and put them in pickle made of the best white-wine vinegar, mace, long pepper and a race of ginger, with a nutmeg cut in quarters; put them in when cold, and pour a little fine oil over them to preserve them: tie your glasses or pots down with leather and a wet bladder.

To make Catchup.

Fill your stew-pan with large flap mushrooms, and the tips of those you wipe for pickling, set them on a slow fire with a handful of salt, without water, they will

will make a gret deal of liquor, which you must strain and put to a quarter of a pound of shalots, with some pepper, ginger, cloves, mace, and a bay leaf; boil and scum it well, when quite cold, bottle and stop it close.

To pickle red Cabbage.

Cut off the stalks and out-side leaves, and shred the remainder into a cullendar, throw salt upon it in the cutting, and after it has drained two or three hours, put it into a jar; then make a pickle of vinegar, cloves, mace, ginger, and sliced nutmegs; boil it, and when it is cold pour it over the cabbage, and it will be fit for use in twelve hours. You may add salt to the pickle if the cabbage don't taste of it.

Excellent Vinegar made of Malt Liquor.

To every twenty gallons of malt liquor add one ounce of cream of tartar, and the like quantity of allum, and bay salt; mix these with a gallon of the liquor boiling hot, and put it hot into the cask, cover the bung-hole with a piece of brown paper, and it will be fine vinegar in a few days.

To make elder Wine.

Take three pecks of elder berries, put to them ten gallons of water boiling hot, and let it stand a day and a night, then strain it off, squeezing the berries, and to each gallon of liquor, put three pounds of Lisbon sugar, set this in a kettle over the fire, and when it is ready to boil clarify it with the whites of four or five eggs, then let it stand till it is almost cold, put in two or three spoonfuls of new yeast and let it stand two or three days to work; then tun it up, and bottle it off when fine.—All liquors must be fine before they are bottled.

To make a very excellent Elder Wine.

Take Malaga raisins, cut them small, stalks, stones and all, and put them into a tub; then pour over them water that has boiled an hour; and to every six pounds of raisins put one gallon of water; pour it on boiling

hot and stir it well, and when it is cold cover it with a cloth, and let it work together ten or twelve days, stirring it five or six times a day; at the end of that time, strain the liquor from the raisins, and squeeze them hard, and put to every gallon of liquor, one pint of clear juice of elder. The best way to get the juice is to bake the berries in earthen pots. Let the liquors be cold when you put them together, and stir them well; toast a slice round a quartern loaf and spread it on both sides with good ale yeast, and when it has done working, tun it up and stop it close, let it stand four or five months before you bottle it, and in about six weeks after it will be fit to drink. Your berries must be very ripe.

Raisin Wine.

To every gallon of clear river water, put five pounds of Malaga or Belvedere raisins, let them steep a fortnight, stirring them every day; then pour the liquor off and squeeze out the juice of the raisins, put all together in a vessel that is just of a size to contain it, for it should be quite full; let it stand open till the wine has done hissing or making the least noise; you may add a pint of French brandy to every two gallons; then stop it close, and when it is fine, which you may know by pegging, bottle it off. If you would have it red, to every four gallons of raisin wine, put one gallon of Alicant.

Cherry Wine.

Take off the stalks and bruise them without breaking the stones, then press them hard through a hair bag, and to every gallon of liquor put two pounds of sixpenny sugar. The vessel must be full, and let it work as long as it makes any noise; then stop it close for a month or more, and when it is fine draw it into dry bottles. If any of the bottles should fly, open them all for a moment and stop them up again. It will be fit to drink in about three months.

Blackberry Wine.

Take half a bushel of black berries, put five gallons of boiling water to them and let them stand forty-eight hours; then take half a peck of floes and ten pounds of sugar, boil them all together for an hour, and work it as the elder wine.

To make Shrub.

To nine quarts of brandy put two quarts of lemon-juice, and four pounds of loaf sugar; infuse half of the lemon-peels in the brandy twenty-four hours; then put it into a cask that holds near or exact the quantity, and let it be well rolled and jumbled once a day for four or five days; let it stand till it is fine, and then bottle it off. A few oranges do well amongst the lemons. If it be made of orange-juice half the quantity of sugar will do; but if it be half lemons and half oranges, three pounds will not be sufficient. It generally fines in ten or twelve days, but it should not be bottled off till it is perfectly fine.

Raspberry Wine.

Take three pounds of raisins of the sun, when clean washed and stoned, and put them into two gallons of spring water, which is first to be boiled half an hour; put in the raisins as soon as it is taken off the fire, and then six quarts of fresh raspberries, and two pounds of loaf sugar; all these being put into a deep stone pot, must be stirred very well and close covered; let it stand in a cool place, stirring it twice a day; then pass it through a hair sieve and put the liquor into a close vessel, with a pound more of loaf sugar; let it stand a day and a night to settle, and then bottle it, with a lump of sugar in each bottle.

To make Ratifa.

Get three gallons of molasses brandy, two ounces and a half of nuts, a pound and half of bitter almonds; bruise them and infuse them in a pint of brandy, adding three grains of ambergrease mixed with three pounds of fine Lisbon sugar; infuse all for seven days, and then strain it off for use.



C H A P. VII.

*Containing a valuable Collection of Recipes
for the Cure of various Disorders, inci-
dent to the Human Body.*

Dr. RATCLIFF's Recipe for the Hooping Cough.

TWO ounces of conserve of roses, two ounces of raisins of the sun stoned, two ounces of brown sugarcandy, and two pennyworth of spirits of sulphur; beat them up into a conserve, and give it morning and evening.

An infallible Cure for a galloping Consumption.

Take half a pound of raisins of the sun stoned, a quarter of a pound of figs, a quarter of a pound of honey, half an ounce of Lucatullus's balsam, half an ounce of the powder of steel, half an ounce of the flour of elecampane, a grated nutmeg and a pound of double-refined sugar pounded; shred and pound all these together in a stone mortar, pouring into it by degrees, a pint of salad oil. Take a bit as big as a nutmeg, four times a day: every morning drink a glass of old Malaga wine, with the yolk of a new-laid egg and as much flour of brimstone as will lie on a six-pence in it; the next morning as much flour of elecampane, and so alternately,

An approved Cure for the Rheumatism.

Take five ounces of stone brimstone, reduce it to a fine powder and divide it into four equal parts; take one part every morning fasting in spring water. This recipe came from a worthy clergyman; who said it had, to his certain experience, a very good effect on great numbers of people who made use of it.

Another

Another for the same.

Drink buckbane tea every morning, with two teaspoonfuls of hartshorn drops.—This has cured great numbers of poor, and why not the rich?

The Duke of Portland's Cure for the Gout and Rheumatism.

Take aristolochia, gentian roots, germander, ground pine, and centaury tops and leaves, dried, powdered, and sifted as fine as you can; of each equal quantities. The dose is a dram in a morning fasting, in wine and water, tea or any other vehicle, for three months; three quarters of a dram for three months more; half a dram for three months more; and then half a dram every other day for a year. To be taken in the fit as well as out of it. Forbear high fauces, drams, champaigne, &c. and use moderate exercise, particularly riding.

Another, from the Inspector, by Dr. Hill.

When you are wrapt up in flannel, drink half a pint of strong mountain whey, twice a day, with an eating spoonful of hartshorn in it; this will warm your stomach and keep out the gout, thin the blood, and produce a very strong perspiration, which will take off the violent pains, shorten your fit at least one third or more; and when you are well enough to go abroad, that tenderness, weakness, and some little pains which attend gouty people after they are what they call recovered, will vanish, so that when they are free of the gout, they will be perfectly strong. Take care to get genuine hartshorn, for that is scarce to be found.

An effectual Cure for all Distempers arising from an inveterate Scurvy.

Take four ounces of the inside bark of Spanish oak, two ounces of the inside bark of pine, and two ounces of Shumack root; boil them in three quarts of water till it comes to three pints. The patient must drink a pint the first morning, in a minute or two after half a pint more; at noon half a pint, and at night half a pint; likewise daily

daily after, till the cure is perfected, half a pint morning, noon and night. If any ulcer or proud flesh, wash them with blue-stone water, anointing them afterwards with hog's fat and deer or hare's dung.

For the discovery of this remedy a negro man of Virginia was freed by the government, and had thirty pounds a year sterling for life.

An excellent Wine for the Scurvy.

Take sorrel, brooklime, water-creffes, and garden-scurvy-grass, of each three handfuls; roots of elecampane, blue fleur-de-lis, and horse-raddish, of each an ounce and half; an ounce of scurvy-grass seed, and two quarts of white wine. Let all digest two days together, then press out hard for settling and use.—This preparation is in a special manner, devoted to the relief of scorbutic disorders: a glass full is to be drank twice a day and continued some time.

For the Piles.

Take Pompilion, oil of elder, and flour of Brimstone, of each a like quantity, and mutton suet, a little more than either of the former; melt them all together and anoint the part. If they are inward cut a piece and put it up.

For the Gripes.

Take fourteen drops of oil of juniper, drop'd on loaf sugar, and either go to bed or lay down after taking it: if it does not cure the first time, after a while, take more.

For the Gripes in Children.

Take a spoonful of hempseed and boil it in half a pint of water sweetened with sugar. It will likewise cure the cholic in grown persons.

Sir Hans Sloan's Ointment for the Eyes.

Take of prepared tutty one ounce; lapis Hæmatites, prepared, two scruples; of the best aloes prepared, twelve grains; of prepared pearl, four grains; put them into a porphyry, or marble mortar, and rub them with
a pestle.

A pestle of the same stone very carefully, with a sufficient quantity of viper's grease or fat to make a lineament. To be used daily, morning and evening, or both.

Apply it with a small hair pencil, the eye winking or a little open.

For an Ague.

Take half an ounce of bark powdered, thirty grains of snake-root powdered, and forty grains of salt of worm-wood; mix all these well together, divide the whole into three equal doses, and take one in a glass of wine two hours before the fit comes on. This has cured thousands.

Or, Take five drams of bark, two ounces of white honey, and three spoonfuls of syrup of maiden-hair, and divide the mixture into three doses, which are to be taken three mornings fasting in some liquid. This has proved very successful.

Or, Take a large onion, make a hole in it big enough to put in a large nutmeg, and roast it before the fire till the nutmeg is soft; then slice the nutmeg into a quart of strong beer, and put in one large glass of brandy, and as soon as the fit comes on drink it up.

For the Bite of a mad Dog, by Dr. MEAD.

Let the patient be blooded at the arm, nine or ten ounces. Take of the herb called in Latin, *lichen cene-reus terrestris*, in English, ash-colour'd ground liverwort, clean'd, dry'd and powdered, half an ounce; and black pepper powdered, two drams; mix these well together and divide the powder into four doses, one of which must be taken every morning fasting, for four successive mornings, in half a pint of warm cow's milk. After these four doses are taken, the patient must go into the cold bath, or a cold spring or river, every morning fasting, for a month. He must be dipt all over, but not stay in (with his head above water) longer than half a minute, if the water be very cold. After this he must go in three times a week for a fortnight longer.

N. B. The *lichen* is a very common herb, and grows generally in sandy and barren soils all over England; the

the right time to gather it is in the months of October and November.

The salt water is so well-known a remedy that none should neglect it who can come at it.

For an Asthma.

Take three quarters of an ounce of senna, half an ounce of flour of sulphur, two drams of ginger, half a dram of saffron powdered, and mixed with four ounces of honey. Take the quantity of a nutmeg night and morning.

An Electuary for a Cough.

Take oil of sweet almonds and syrup of violets, of each three ounces: mix and make an electuary. Take a tea-spoonful now and then.

For Hoarseness.

Take a quart of Pennyroyal-water, and an ounce and three quarters of Spanish liquorice, and simmer it over the fire. Take a spoonful often.

A Powder for the Teeth.

Take pumice-stone and cuttle-fish bone, of each an ounce; tartar of vitriol and mastic, of each two drams; musk a scruple, and oil of Rhodium three drops; mix all into a fine powder, and stop it close in a phial for use.

Put a piece of salt petre, about as big as a horse-bean, to the teeth or gums, and it will cure the tooth-ach.

To destroy Warts or Corns.

Rub them with the juice of houseleak and selendine twice a day for a week, and you may depend on getting rid of them. If the corns are first cut as close as the person can bear, they will be the sooner destroyed.

C H A P. VIII.

Containing a curious Collection of miscellaneous Articles, with Directions for the Management of Poultry.

A good Cement for China.

TAKE the whites of two eggs, half an ounce of quick lime beaten to powder, a dram of the powder of burnt flint, and the like quantity of Gum sandarach; temper them well together, and add, for the better moistening, a little lime-juice, and with a feather anoint the edges of the broken vessels, and clap the pieces together by a warm fire; and if your hand be steady, the fracture will hardly be discerned.

To make Tinder.

Take three ounces of salt-petre, put it to a pint and half of fair water, set it on the fire in a kettle or pan to heat till the salt-petre be dissolved; then take a quire of smooth brown paper, and put it in sheet by sheet into the hot water till they are wet through; then lay them on a clean flour or grass to dry. Put a piece in your tinder-box: it will catch like wild fire, and by this you may save your linnen rags.

To take Stains of Ink, Fruit, &c. out of Linnen.

Take powder of allum half an ounce, juice of house-leek or fengreen two ounces, and apply them (the allum being dissolved) very hot, and the business will be done.

To clean Scarlet that is soiled or greasy.

Take two ounces of white tartar, beat it fine and heat it over a fire in a pint of fair water till it be thoroughly dissolved

dissolved and very hot; then, suffering it to cool a little, take an indifferent hard brush and dip into it, rubbing it lightly over with the same, and by so doing it will, in a short time, return to its first colour.

To take Spots out of Linen or Woollen if coloured.

Take two spoonfuls of lemon-juice, and one spoonful of onion juice; warm them over the fire, and wash the spots often and they will disappear.

To clean Ribbons, &c.

Sprinkle them with fair water and smooth them out; then lay them on a carpet or clean cloth, and having made a thin lather of Castile soap, rub them gently with a brush or fine woollen cloth; then have ready some water in which allum and white tartar have been dissolved, and rub them till you see them clean, and their colour will be fixed from further fading; but they must be dried in the shade, and smoothed with a glass or sleek stone.

To keep Arms and other polished Metal from Rust.

Take an ounce of camphire and two pounds of hog's lard, dissolve them together and take off the scum, mix as much black-lead as will bring it to an iron colour. Rub your arms, &c. with this, and let it lie on twenty-four hours; then clean them with a linen cloth and they will keep clean many months.

To cure a musty Pipe, Hoghead, or other Wine Vessel.

Apply the soft part of a new wheaten or household loaf to the bung-hole, and let it remain there five, six, or seven days, which will certainly take away the must.

To kill Rats and Mice.

Take oatmeal and powdered glass only, or mix them with fresh butter, and lay where they come; or filings of iron mixed with oatmeal, or with dough or oatmeal flour, and lay where they come.

To

To keep Linen without using from Damage many Years.

Having washed and well dried your linen in the sun, fold it up, and scatter in the foldings the powder of cedar wood, having first perfumed your chest with storax; by which means not only dampness is prevented. but even worms, moths, &c.

To clean Gold and Silver Lace.

Lay it as smooth as may be upon a dry woollen cloth, then burn allum and beat it to powder and sift it thro' a very fine sieve; then, with a clean comb brush rub it gently over the lace, and turn it often, and the end will be answered.

An excellent way to clean Plate.

Put your plate in some strong lee made of pearl ashes, wherein half an ounce of cream of tartar, and the like quantity of allum has been dissolved; set it over the fire, and let it boil five or six minutes; then take out your plate, let it dry either in the sun or by the fire, and afterwards rub it with a soft leather and ashes, or burnt wheat straw; by this means the plate looks like new, and will remain so a long time.

The best Method of cleaning any Kind of Glass.

First rub the glass well with snuffs of candles, clean it well from this, and rub it well over with good soft white lead. You are to rub lastly with buff leather, and your work will look very beautiful.

To make an excellent liquid Blacking.

Mix a sufficient quantity of good lamp black with an egg to give a good black, then take a piece of sponge, dip it therein and rub over your shoes very thin; when dry rub them with a stiff brush, and they will look very beautiful. Take care to clean your shoes well from the dirt first.

The following choice and valluable Secret for feeding a Cock four Days before Fighting, was communicated to James M'Donald, M. D. by a noble Lord; by which remarkable and valuable Method of feeding, it appears that Ninety-three Battles have been won out of a Hundred.

I DOUBT not, says our noble author, but you have taken care, as a battle is at hand, to purge your cock of his gross feeding. I suppose the time no longer than four days before you intend him to try his fortune in the pit, therefore,

The first day, at sun-rising, give three ounces of bread cut in small squares, made in the following manner, *viz.* Millet-seed and rice, of each half a pound, grind these to a fine powder, then add four ounces of French barley and the like quantity of vetches, ground to a fine powder, mix them together and sift them through a fine sieve. This flour you are to wet with sound strong drink, after having tinctured it of a high colour with cochineal; add to the whole the white of three eggs, and white and yolk of a fourth; make up the dough in one loaf, and bake it four hours in a slow oven: two days after baking it will be fit for use.

First day at noon give bruised millet-seed and rice in equal quantities, about a common spoonful.

First day at night, about sun-set, give the same quantity of bread as in the morning.

Second day in the morning, give half the quantity of bread, and one ounce of the millet-seed and rice, bruised as before.

Second day at noon, give two ounces of the bread alone, cut in square pieces. Give the same at night.

Third day in the morning give two ounces of the bread, and one ounce of the bruised rice and millet.

Third day at noon, if the cock takes to the rice and millet, let him have a heaped spoonful; if not, give him one ounce of the bread, and a little of the bruised seed.

Third day at night, give him about an ounce of
sheep's

sheep's heart, well boiled, and cut very small, mixed with about an ounce of the bread.

Fourth day in the morning, give about an ounce of the bread alone.

Fourth day at noon, give one ounce of the bread and half an ounce of the bruised feeds.

Fourth day at night, give an ounce of the bread, and a very little of the heart.

Fifth day in the morning, which I suppose the day for fighting, about five o'clock give half an ounce of the French barley, grossly bruised.

About ten in the morning, provided the cock does not fight till the afternoon (if he fights in the morning this to be omitted) give half an ounce of the bread cut small.

A few minutes before you bring him to the pit, give him twenty or thirty millet seeds, steeped in sherry, and rub and moisten his mouth with a rag dipped in sherry and a few drops of vinegar, immediately before he faces his antagonist.

The cock is to have no water the four days before fighting but what is scented with musk, and plenty of balm leaves steeped in it.

If you bath his head now and then with old verjuice, milk warm, it will do much good.

It has been observed, that the water which comes from chalk or lime stone, is far the best for game fowls during the first month of feeding.

Directions for Managing and Breeding Poultry to the best Advantage.

TAKE particular care to keep your hen-roost quite clean; do not chuse too large a breed, they generally eat coarse. You may keep six hens to a cock. When fowls are near laying, give them whole rice, or nettle-seed mixed with bran and bread, worked into a paste. In order to make your fowls familiar feed them always in one place, and at particular hours.

Take care to keep them free from vermin; contrive

your perches not to be over one another, nor over the nests, which always take care to keep clean straw in.

When you design to sit a hen, as you will know the time by her clucking, do not put above ten under her. March is reckoned a good month to sit a hen in, but if they are well fed they will lay many eggs and sit at any time.

Wherever poultry is kept all kinds of vermin naturally come. It would be well to sow wormwood and rue about the places you keep them in, they will resort to it when not well, and it will help to destroy fleas. You may also boil wormwood and sprinkle the floor.

As to rats, mice, &c. traps should be set for them, or you will never have any success.

DUCKS usually begin to lay in February: if your gardener is diligent in picking up snails, grubs, caterpillars, worms, and other insects, and lay them in one place, it will make your ducks familiar, and is the best food you can give them. Parsley sown about the ponds or rivers they use gives their flesh a pleasant taste. Be sure to have a place for them to retire to at night. Partition off their nests and make them as nigh the water as possible, and always feed them there, it will make them love home, being of a roaming nature. Their eggs should be taken away 'till they are inclined to sit; it is best to let every duck sit upon her own eggs, the same by fowls.

GEESE are attended with but little trouble, but they spoil a deal of grass, no creature being fond of eating after them. When the goslings are hatched, let them be kept within doors. Lettice-leaves, and pease boiled in milk is very good food for them. When they are about to lay, drive them to their nests and shut them up, and sit every goose with its own eggs, always feeding them at one place and at stated times. They will feed upon all sorts of grain and grass. You may gather acorns, parboil them in ale and it will fatten them surprisngly.

TURKEYS require more trouble to bring up than common poultry: the hen will lay 'till she is five years old. Be sure always to feed them near the place where you intend they should lay. They should be fed four or five times a day, being great devourers; and when they are sitting, must have plenty of victuals before them, and be kept very warm. To fatten them, you must give them barley and oats soaked, for the first fortnight. Cram them as you do capons.

PIDGEONS, if you chuse to keep them, (being hurtful to your neighbours) take care to feed them well, or you will lose them all: they are great devourers, and yield but little profit. Their nests should be made private and separate, or they will always disturb one another. Be sure to keep their house clean, and lay some hemp seed amongst their food, they are great lovers of it.

TAME RABBITS are very fertile, bringing forth every month: as soon as they have kindled, put them to the buck, or else they will destroy their young. The best food for them is the sweetest shortest hay, oats and bran, marsh-mallows, sow-thistle, parsley, cabbage leaves, clover-grass, &c. always fresh. If you do not keep them clean they will poison themselves and the person that looks after them.

CAPONS. To cram and feed capons the best way, is to take barley-meal reasonably sifted, and mix it with new milk; make it into a good stiff dough, then make it into long crams or rolls, thick in the middle, and small at each end; then wet them in luke-warm milk, and give the capon a full gorge three times a day, and he will, in two or three weeks, be sufficiently fat.

The pip in poultry, is a white thin scale growing on the tip of the tongue, which will prevent them from feeding; it is easily discerned, and proceeds generally from drinking puddle-water, or want of water, or eat-

ing filthy meat. The cure is to pull the scale off with your nail, and rub the tongue with salt.

The flux in poultry cometh with eating too much moist meat. The cure is to give them pease and bran scalded.

If your poultry be much troubled with lice, (as is common, proceeding from corrupt food, want of bathing in sand, ashes, or the like) take pepper, beaten small and mixed with warm water; wash your poultry with this, and it will destroy all vermin.

To prevent hens from eating their eggs, lay a piece of chalk, shaped like an egg, at which she will often be pecking, and losing her labour, she will refrain.

If you feed your hens often with toast taken out of ale, with boiled barley, or fish, they will lay often, and all the winter.





T H E G E N T L E M A N ' S T R A V E L L I N G F A R R I E R .



Rules to be observed in buying a Horse.

IF you meet with a Horse that is pleasing to your sight, don't be so much in love with him as to buy him before you ride him, for he may stumble and start though ever so handsome to look on. Examine strictly his teeth, his eyes, his legs and his wind.

As to age, almost every body knows or pretends to know it, tho' dealers practice a cheat in burning horses teeth, after cutting them with a graver, which makes the mark appear something like a true one ; yet this is discoverable. To judge of his age truly, with your finger and thumb raise his upper lip ; and if his teeth shut close he is young ; but if they point forward, and the upper and under edges don't meet even, he is old ; and the longer his teeth are (the gums being dry and shrunk from them, looking yellow and rusty) the older he is.

The eyes oftener deceive than any other parts of a horse, therefore be careful to observe them in the light ; if they are lively and clear, and you can see to the bottom, and your face is reflected from thence, and not
from

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from the surface of the eye, they are good ; but if muddy, cloudy, or coal black, they are bad.

If his knees are not broke, nor stand bending and trembling forward, (which is called knuckling) his legs may be good ; but if he steps short, and digs his toes in the ground, you may conclude he is foundered, or the back sinew contracted.

As to a horse's wind, it is easily judged of in some cases, and but with difficulty in others ; if his flanks beat even and flow, his wind may be good ; but if they heave double and irregular, or blows at the nostrils as if he had just been galloping, they are signs of a broken wind.

A saddle horse should have thin shoulders, flat chest, and his fore feet should stand boldly forward and even, and his neck rise semicircular ; if a horse rides clean, it is a good sign he moves well upon his limbs ; if he crots well down hill he will do it any where.

Next things to be considered is his biting, kicking, stopping and starting ; a horse may be found though guilty of all, which you cannot discover by looking on him, so I refer you to his keeper.

Of the Splint, Spavin, and Windgal.

When you are buying, it is common for the owner to say, that his horse has neither splint, spavin, nor windgal.

The splint is a fixed callous excrescence, or hard knob, growing upon the flat of the in or out-side, and sometimes both, of the shank bone, a little under, and not far from the knee, and may be seen and felt.

The spavin is of the same nature, and appears in the like manner on the shank bone behind, not far below the hough.

The windgals are several little swellings just above the fetlock-joints of all the four legs ; they seem, on feeling, to be full of wind or jelly, but they never lame a horse, the splint and spavin always do : they all three proceed from one and the same cause, which is hard riding,

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riding, travelling too long a journey in one day, or
carrying too great weight when young.

To discover a stumbling Horse.

If you are granted the liberty of trying before you buy, mount him at the stable door, where he stands; let him neither feel your spurs nor see your whip; keep yourself in a profound calm in mounting, and when you are seated, go gently off with a loose reign, which will make him careless, and if he is a stumbler, he will discover himself in a very little way. The best horse may stumble, but if he springs out when he stumbles, as if he feared your whip and spur, you may justly suspect him to be an old offender. A man should never strike a horse for stumbling or starting: the provocation is great, but the fright of correction makes him worse.

Directions for setting out on a Journey.

When you intend to travel, let your horse's feet be examined two or three days before you set out, to see that his shoes are all fast and sit easy on his feet, for on that depends the pleasure and safety of your journey.

If he cuts either before or behind, see that his shoes do not stand out with an edge beyond the hoof, and feel that the clenches lie close; but if his cutting proceeds from his crossing his legs in his trot, which is called interfering, it is natural, and can only be helped a little with care.

Of Lameness, with the Cure.

If you observe him, as he stands in the stable, to point one foot more forward than the other, before or behind, seeming to bear no weight on it, you may with reason, conclude he is not easy: if the shoe is the cause, the farrier can remove it presently; but if hurt by some unknown accident, and the foot is hot, make a pultice of turnips boiled tender, and chopped up with two or three ounces of hog's-lard or butter, first squeez-
ing

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ing out the water. Put this pultice into a cloth, and tie his foot in it all night, as hot as you can.

When the farrier comes to take off his shoe in the morning, he will find the hoof cut soft and easy, so that he will soon discover, in pareing, whether he is prick'd or bruised. If only bruised, the next pultice will cure him. If prick'd, or wounded to the quick by any other means, open the hole with a pen-knife, and drop a little diachylon or melilot, through a pair of warm tongs, into the hole to suck out the gravel (but the horse ointment is best) cover it close with dry tow, fastened in with splinters, and put his foot in a hot pultice, as before. Repeat this for two nights and it will cure, if you have not been too free with your pen-knife.

All cuts, treads and bruises may be cured by the turnip pultice, not only soonest and safest, but without leaving the least mark behind.

The Horse Ointment.

Take a clean pipkin that holds about a quart, and put in a piece of yellow rosin, about the bigness of a small hen's egg; let it melt over a middling fire, and then put in the same quantity of bees-wax; when that is melted, dissolve in two ounces of hogs-lard; then put in two ounces of honey, when that is dissolved, put in half a pound of common turpentine; keep it gently boiling, and constantly stirring with a stick; when the turpentine is dissolved, put in two ounces of verdigrease finely powdered; before you put in the verdigrease, take off the pipkin, or it will rise into the fire in a moment: set it on again, and give it two or three boils up, and strain it through a coarse sieve into a clean vessel for use, and throw away the dregs.

This is an extraordinary ointment for a wound or bruise in flesh or hoof, broken knees, galled backs, bites, cracked heels, mallanders, or when you geld a horse, to heal and keep away the flies: nothing takes fire out of a burn or scald in human flesh so soon.

Of swelled or crack'd Heels, with the Cure.

If, on a journey, your horse's legs and heels swell and crack, and become stiff and sore, so that he can hardly be got out of the stable in a morning, and perhaps did not lie down all night; you may travel on, but walk him for the first mile or two very gently, till the swelling falls, and he begins to feel his legs.

When you come in at night, wash his sore leggs with warm soft water and a great deal of soap; then prepare the before-mentioned pultice, and tie it on hot, and let it remain all night. Feed him as usual, and offer him warm water in the stable. About three or four hours after he is put up and fed, give him a ball made thus,

Take half an ounce of Æthiops mineral, the same quantity of balsam of sulphur terib. the same of diapente, or powdered anniseeds, mix them and make it into a ball with honey or treacle. You may give him a pint of warm ale after it.

Do not stir him out of the stable on any account whatever, till you mount him the next morning to proceed on your journey, and give him a draught of warm water in the stable before you set out (it being very proper on account of the ball). When you are on the road, he may drink cold water as usual.

The next night, omit the ball but continue the pultice.

The third night give the second ball.

The fifth night, give the third ball, continuing the pultice till his heels are well. If you can get no turnips, lettice, cabbage, mallow-leaves, turnip-tops, or no such sort of pulticeing, then melt hogs-lard, butter, or kitchen grease in a saucepan, and with a rabbit's foot, or a rag, grease his heels with it very hot.

A day or two after, take a pint of blood from his neck.

If he is a young horse and the distemper new, you will see no more of it; but if he is old, and has had it a long time on him, it will require farther repetition. During this operation, you must not gallop on the road, but ride moderately, for sweating will retard the cure. You

must

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must also consider that wet weather, and wet roads are by no means proper for this regimen.

Of the Mallander, Sellender, and sore Back, with the Cures.

The Mallander is a crack in the bend of the knee; it oozes a sharp humour like that at the heels or frush; the horse cannot step out without danger of tearing it wider; it is so painful, it takes away his belly, it makes him step short and stumble much.

The Sellender is a crack in the bend of the hough. The same method as directed for cracked heels will cure them both.

If the horse's back is bruised and swelled, occasioned by the saddle, a greasy dish-clout laid on hot, and a cloth over that, bound on a quarter of an hour with a surcingle, and repeated once or twice, will sink it flat. If it is slight, wash it with a little water and salt only; but you must have the saddle altered, that it may not press upon the tender part, for a second bruise will be worse than the first.

Advice for Watering.

Let it be a standing rule to water on the road before you arrive at the baiting place, let it be noon or night: if there be no water on the way, do not, when once your horse has entered the stable, suffer any man to lead him out to a river or horse-pond, to wash his legs or drink, but give him warm water in the house.

If you ride moderately, you may let your horse drink at any time; he will take no harm, but always refresh himself: but if he has been long without water, and is hot, he will then over drink himself, and it may spoil him: because a load of cold water, greedily swallowed, while he is hot, will certainly chill and deaden the tone of the stomach; but two or three swallows are really necessary to cool his mouth, and may be allowed him at any time on the road.

Of the Surfeit, Staring Coat, and Hide-bound, and the Cure.

If you ride hard, and go in hot, your horse will be off his stomach; then is your time to guard against a surfeit,

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feit, which is always attended with the greafe, the farcy or both; the fymptoms are the staring of the coat and hide-bound.

The staring of the coat will appear the very next morning. To prevent which, as foon as you difmount, rub him well, cover him, pick his feet, throw a handful or two of beans before him, and litter him deep. Then boil for him the following cordial.

Take a quart of ale, and boil in it half a pound of annifeeds, pour it upon half a pound of honey, into a bowl; brew it about till it is almoft as cool as blood; then give it him with a horn, feeds and all.

Keep him warm cloathed, and feed him as ufual. Give him warm water that night and next morning: a mafh would do much good that night. And, left the cordial fhould not be quite fufficient to carry off the furefeit, give him, three or four hours afterwards, one of thofe balls directed in page 87.

You may wafh his legs with difh-water, or foap and water, as hot as you can bear your hand in it, and by no means take him out of the ftable that night. Greafe his hoofs, and flop his feet with the following ball, and always avoid the ftuffing made by hofblers, of cow-dung, clay and urine, it benumbs the feet to fuch a degree that the horfe fumbles and fteps fhort for two or three miles, till he gets warm and feels his feet.

A ftuffing for the Feet.

Take two or three handfuls of bran, put it into a fmall faucepan, with as much greafe of any kind as will moiften it; make it hot, and flop his fore feet. Cover it with a little tow or ftraw, and put a couple of fplinters over it, to keep it in all night. This you may do, on your journey, every night in fummer, but it is not neceffary in winter, or when the roads are full of water.

For the Shoulder-flip.

If your horfe fhould ftrain his fhoulder, or what is called fhoulder-flip, mix two ounces of oil of fpike with one ounce of oil of fwallows, and rub a little of it with
your

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hand, all over his shoulder. Then bleed him in the plait vein, and let him rest two days. If it is but a slight strain, this may cure it; but if he continues lame, you must put a round rowel, to draw away the humours, about two inches below the point of his shoulder; in doing which, let the farrier take care to keep off the plait vein, for if that is wounded, it is a chance if it does not strike into his body and mortify; I have known several die that way. You must let him rest two days, at least, after he is roweled, till it digests and runs; then you may travel on very slowly, and he will grow well on the road. Turn the rowel every morning after it runs.

For a Glap in the back Sinew.

To know this from the shoulder-slip, observe that, if it is in his shoulder, he will draw his toe on the ground as he walks. If in the back sinew, he will lift it up and step short, though quite lame. The strain in the back sinew is much more frequent than the other, and may be very easily cured by the following simple method.

Take a spoonful or two of hogs-lard, or rather goose-grease, melt it in a saucepan and rub it into the back sinew very hot, from the bend of the knee to the fetlock; then make the turnip pultice, as before directed, and tie it on hot from the fetlock to above the knee, and let it remain all night: take it off in the morning and apply a fresh one. At night do the same: two or three of these pultices will cure it, if it is new; and five or six will cure an old one. The same pultice will also cure the fetlock of a horse that is haltar-cast, by repeating it often.

If your horse happens to get a strain in the back sinew on a journey, and is a valuable horse, never hazzard his growing worse by pressing him on, but rather leave him to the care of some honest farmer.

Of Colds, &c.

You may know if your horse has got cold by a running at his eyes and nostrils. There is a practice too much in use, which seldom fails of giving a horse cold, which is, taking him out of a warm stable, and riding him into a river

river or horse-pond at an unseasonable hour. A horse should never be taken out of the stable after you go in, in the evening, till you mount him next morning to proceed on your journey, unless you stay several days in the place. If he has a cold, use the anniseed cordial, before-mentioned, and take a little blood from the thigh vein; - cloath him warmer than usual, and repeat this for a day or two, taking proper care of him, and it will grow well.

For a Cough.

If you find your horse cough, take a pint of blood from his neck in the morning, (he will travel for all that, if you do not exceed it) and at noon give him an additional feed, to make amends for his loss of blood. At night give him a mash above his usual allowance. The next night give him the anniseed cordial, as before. If his cough continues bad, in about three days take another pint of blood from his neck, and to keep it off his lungs, give him, the last thing at night, an ounce of liquorice-powder, a spoonful of sweet oil, an ounce of Æthiops mineral, and half an ounce of balsam of sulphur, made into a ball with a little honey. Cloath and keep him warm, and repeat it the next night, which will be sufficient to cure it if fresh contracted.

You may feel between his jaws, and if his kernels are swelled, don't let them be cut out with a pair of red hot scissars (which is a practice with some) but dissolve them with two or three, or more turnip poultices, and continue the anniseed cordial till he is well.

If the cold falls in his eyes, which it sometimes will, and is discoverable by a running, or thick glare upon them, put your hand to his nostrils, and if you find his breath hotter than usual, it will be necessary to take a little blood from his neck. It is an idle notion to think that bleeding in the dock or thigh vein is best for the eyes, (as is commonly said) for it is certain, the nearer you bleed to the agrieved part, the sooner it will be cooled and relieved.

It is a common thing with some farriers to take two, three, or four quarts from a horse at one time; by which

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means he is robbed of more animal spirits than can be restored to him in a long time, without much rest and high feeding, the latter of which is diametrically opposite to the cure. Therefore, a pint or quart at most, unless it is very thick and hot, will be sufficient. It is more safe to take a gallon at five or six bleedings, than two quarts at once. Always bleed by measure, in a pint or quart pot; for when you bleed at random on the ground, you never know what quantity you take, nor what quality the blood is of. From such violent methods, practiced by ignorance, proceed the death of half the horses in the nation.

For Cold, &c. in the Eyes.

After you have taken a pint of blood (which is enough for the first time) get a quartern loaf, hot out of the oven, cut off all the crust, and put the soft inside into a linen bag, large enough to cover his forehead and temples; press it flat, and bind it on by way of pultice, as hot as may be without scalding; at the same time fasten something of a cloth about his neck, to keep his throat warm. Let the poultice stay on till it is almost cold, and repeat it once or twice; then prepare the following eye-water,

Take half a pint of spring water, put into it one dram of finely-prepared tutty, one dram of white sugar-candy, powdered, and half a dram of sugar of lead. Put a drop into each eye, morning and evening, with a feather,

Never blow any powders into the eyes, but always use liquids. The next day, if there is occasion, repeat the pultice. If you cannot always get a hot loaf, make a pultice of bread boiled in milk, and continue the eye-water every day. You may use the turnip pultice, but you must not put any grease into it. Never let any oil or grease come near the eyes

If a film grows over the eye, put a scruple of white vitriol, and a scruple of roach-allum, both finely powdered, into half a quartern of spring water, and with a feather, put a drop into each eye every morning and evening, and it will eat it off in three or four days. By no means be prevailed on to blow flint and glass powdered

ed together into the eyes; because the sharp points of the glafs wound all the tender blood vessels, and cause an inexpressible painful inflammation.

Gelding and docking are but little helps to bad eyes. Blistering the temples, cutting out the haws, and taking up the veins, weaken the opticks and hasten blindness.

Directions for Feeding.

When you end the day's journey, fill your horse's belly as soon as you can, that he may go to rest, and he will be the fresher for it in the morning. Give two or three small feeds in stead of a large one, too much at once may cloy him.

A Cordial if faint on the Road.

If you perceive your horse travel faintly, give him a pint of warm ale, with a quarter of brandy, rum, or gin in it, or an ounce of diapente in it: the diapente will comfort his bowels, drive out cold and wind, and may cause him to carry his food longer.

For the Gripes.

If your horse is taken with the gripes, which you will know by his often looking towards his flanks, and cannot keep upon his legs, but rolls and beats himself about, seeming (as undoubtedly he is) in very great misery. The farrier (after he has bled him) will bring you a pint of beef brine, mixed with a quart of the grounds of stale beer, to drench him with; then a glyster or the same, and if that don't cure him, adieu. Nothing but a horse could live, after having such a composition forced into his stomach.

Do not bleed him, unless his breath is very hot, but cloath him warm immediately, and give him half a pint of brandy, with as much sweet oil mixed; then trot him about till he is a little warm.

If this does not do, boil an ounce of beaten pepper in a quart of milk, put half a pound of butter and two or three ounces of salt into a bowl or bason and brew them together; give it rather warmer than usual: It will purge

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him in about half an hour, and perhaps remove the fit; if it does not, omit half the pepper, and give the same by way of glyster, adding, as it cools, the yolks of four eggs. If this has the desired effect, nurse him up till he gets strength again; but if neither will do,

Boil a pound of anniseeds in two quarts of ale, brew it upon a pound of honey; when it is almost cool enough, put in two ounces of diascodium, and give it, with a horn, at three doses, allowing about half an hour between each dose. If his fit abates, give him time to recover himself.

If all this does not give him ease, and you have a suspicion that he has worms or botts in his guts (which may be the cause, for they sometimes fasten in the passage from the stomach into the great gut, and stop it, so torment him till he dies) then give him two ounces of Æthiops mineral, made into a ball, with an ounce of the powder of anniseeds and a spoonful of honey. You must not give this to a mare with foal. You may likewise bleed him in the roof of the mouth.

Of the Staggers.

If you let your horse stand too long without exercise, it will fill his belly too full of meat, and his veins too full of blood. From which proceed the staggers, and many other distempers. The cure is to bleed and purge.

A Purge.

Aloes an ounce, jallap two or three drams, oil of cloves ten drops, made into a ball with honey. Let him not touch cold water within or without till the day after it has done working; but you cannot give him too much warm water.

To stop violent Purging.

When a purge works too long upon a horse, which will weaken him too much, give him an ounce of venice treacle in a pint of warm ale, and repeat it, if needful, to blunt the force of the aloes.



T H E
G A R D E N E R's
MONTHLY CALENDAR,

J A N U A R Y.

Work to be done in the FLOWER GARDEN.

THIS is the proper time for planting roots of the ranunculus; the soil should be rich and sandy, and they should be planted at least three inches deep.

As the wind and frost are very prejudicial to carnations and auriculas, they should now be kept covered.

Anemonies should be planted in beds of fine earth; no dung must be used in planting them. Remember that the roots of the anemomy should be taken up about the end of June, or beginning of July.

The FRUIT GARDEN.

The pruning of pears, vines, and plumbs, is the chief employment of this month.

The winter pruning of the vine (which requires a first, second, third, and sometimes a fourth pruning) should

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should be done either in October, November, December or this month. - All dead or cankered branches should be this month cut from your standard fruit trees, as also such as cross each other.

You should also cover the roots of all new-planted trees with mulch, to guard them from the frost; and fig-trees, which are against walls, espaliers or pales, with mats or reeds.

The KITCHEN GARDEN.

The management of hot beds claims almost the sole attention of the kitchen gardener this month.

Gardeners in general make their seed beds for cucumbers and melons in this month, for raising them before their natural season.

Radishes may be sown all the year, but in hot beds in the winter.

The hotspur, charlton, master, and other peas may be sown in drills: in February you may sow a second, and in March a third crop.

F E B R U A R Y.

Work to be done in the FLOWER GARDEN.

THE auricula is to be sown in this month. If the seedlings do not come up the first year they will the second, and in July or August will be strong enough to transplant.

Provided the weather is mild, you may, towards the end of this month, plant out your choice carnations into the pots where they are to remain to flower.

The polyanthus seed must be sown. The seedlings will be fit to transplant the July or August following.

The single sort of sweet-william is raised by seed sown in this month or march; the double sort, propagated from slips taken near the root, about March or April.

Holyhocks

Hollyhocks are raised from seed sown in this month, removed in August or September.

Pinks and candy-tufts, generally used for edgings, are sown in lines in this month or March, or they may be propagated from slips planted very early in the spring.

The various sorts of rose trees may be either raised from layers or suckers, laid down and taken from the old roots in February or March, and transplanted immediately, before the roots grow dry.

The laburnum tree may be raised from seeds sown in this month.

The althæa may be raised from layers or seeds.

The pomgranate may be also raised from seed, or laying down the young shoots in this month or March.

The lilach is raised by laying down the young shoots in this month or next.

The phyllyrea, which is a most beautiful plant, may be propagated from the berries, or raised from layers.

The holly-berries may be sown in nursery beds this month; it will be four or five years before the young stocks will be fit for grafting, which must be done in March, and the inoculation in July.

The bay tree is raised from berries sown in this month.

The laurel is propagated in the same manner as the bay.

Towards the end of this month, if the season proves favourable, stir the surface of the ground of your flower beds, and clear them from weeds, &c.

The FRUIT GARDEN.

The business of this month is chiefly pruning and grafting. When you have reduced your trees to beauty and order, you have little to do but thinning your fruit 'till midsummer, when the shoots must be shortened and fastened to the wall.

The peach tree requires a second, and sometimes a third pruning, the last of which is to be performed
about

about the middle of May, or in June or July. The apricot and nectarine in the same manner.

The KITCHEN GARDEN.

Hot-beds for raddishes and spring carrots should now be made.

The several sorts of cabbages should be planted, carrots for winter, parsnips, skirrets, turnips for the summer; onions are sown in this month and March; such onions as spire in the house may be planted for seed the next year.

Strawberries are to be planted; afterwards, you may set beans and plant roses, sweet-briar, currants or gooseberries, at every five or six feet to shade your plants.

Raiberies, propagated by slips, planted the latter end of this month or in March.

Liquorice should be planted at this season of the year.



M A R C H.

Work to be done in the FLOWER GARDEN.

THE rose-campion is propagated either from seeds sown this month, or slips taken from the roots.

You may likewise plant off-sets of the white hebe-fore; sow seeds of the fox-glove, the poppy, the Venus looking glass, the valerian, the primrose-tree, slips of the gentianella are planted, cardinal flowers are raised by seeds sown in hot beds.

You should now sow the seeds of the stock-gillflowers, and the acanthus; the double rocket-flower is propagated from slips taken from about the root; the scarlet lynchis, either from seeds or slips; the several sorts of double wall-flowers are raised from slips planted in March, April, May, or June; but the bloody wall-flower may be more easily raised from seeds sown in this month; the monkshood from slips, the sun-flower from seed, the asters, or startwort from slips.

Seeds

Seeds or layers of the passion tree may be sown this month; the arbutus may be raised from seeds or layers; the apocynum, or dog's-bane is propagated from seeds sown this month in hot beds; set the stone of the fruit of the palm tree this month; sow the berries of the green privet, the mezeron, the juniper berries; take off and plant the suckers of the spiræ frutex; sow the seeds of several kinds of firs; plant the tube roses; sow the seeds of the campanula pyramidalis; guard your auraculas from all but the east sun, cover your tulips and transplant your carnation layers; transplant your ever-greens and set box for edgings, or in figured works.

The FRUIT GARDEN.

You may make layers of the vine either in this or next month; the fig is raised from layers, seeds or suckers. Shelter your wall-fruits from bad weather.

The KITCHEN GARDEN.

Thyme and sage is sown or planted this month; also marjorum, camomile and pennyroyal, fennel, mint and balm, rue, tansey, cellery, purslane, spinage, sorrel, ceives, tarragon, artichocks, cabbage, and lettuce seeds of all kinds; cauliflower-seeds and asparagus may be sown or planted this month.



A P R I L.

Work to be done in the FLOWER GARDEN.

IN this month, and the beginning of next, the seeds of the carnation are to be sown. The seeds of the columbine are sown in the nursery this month, from whence you may remove your choice plants; the scarlet bean is annually sown; the amaranthus, an annual, sown on a hot bed; the African marygold is also an annual, raised on a hot bed; the seeds of the cyanthus are to be sown annually.

The FRUIT GARDEN.

You should now carefully weed your beds of strawberries, and take off their runners; lay the branches of the peach tree horizontally, and keep them free from great wood. This work, which should be practiced only on low dwarf trees, is best done in March or April.

Cherry trees that are not thriving, should be slit perpendicularly down with the point of a knife, just entering the bark of the stem of the tree. At this time you should look carefully to your young fruit trees. If your trees are much infested with insects, wash them with water in which tobacco stalks have been steeped.

Towards the end of this month, you must look over your espaliers and walls of fruit trees, training in the regular kindly shoots, and displacing all fore-right ones.

The KITCHEN GARDEN.

The middle of this month is the proper time to plant out melons; sow kidney beans the first week in this month; some dwarf peas and Spanish chardonees may be sown; lavender and rosemary are raised from slips planted in this month.



M A Y.

Work to be done in the FLOWER GARDEN.

THE ficoides, which is propagated by cuttings planted abroad this month, will be fit to put in pots in August. The torch-thistle is raised from cuttings planted about the end of this month, or beginning of next; the several sorts of geranium, the amomum plinii and Arabian Jessamin, are raised from cuttings planted this month; layers of myrtle this month, slips of the melianthus between this month and August; the pyracantha is raised from cuttings planted in May or June; the oleander plant has many varieties, which

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are raised by layers in this month or next. Orange and lemon trees may be removed this month.

The FRUIT GARDEN.

In the beginning of this month, look carefully over your wall and espalier trees, taking off all fore-right shoots, and such as are luxuriant and ill-placed. Fruit trees may be transplanted from May to August, and trees of all sorts may be transplanted in the summer.

The KITCHEN GARDEN.

You may now give your melons air in the middle of the day; sow cucumbers for salad and pickling; replant imperial and selesia lettuce, and destroy weeds before they shed their seeds.



J U N E.

Work to be done in the FLOWER GARDEN.

THE saffron crocus is a useful and beautiful flower, the leaves of which should be tied together in the spring, in knots, to help the increase of the roots. The roots of the several kinds of crocus may be taken out of the ground this month, and replanted with other bulbs.

The cyclamed is propagated from seeds sown as soon as ripe. It is a general rule that all bulbs may be safely transplanted when their flowers and leaves are decayed.

The colchicum will only bear transplanting about midsummer. There are many sorts of aloes, the offsets of which may be planted in the latter end of this month, or the beginning of next. The Indian fig is raised by planting its leaves singly.

The FRUIT GARDEN.

The inoculation of fruit trees now demand the attention of the faithful gardener, and the following is
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the most approved method of performing the operation. About midsummer, take off a vigorous shoot from any tree you would propagate, and after having made choice of a stock of about three or four years growth, in a smooth part of it, make a downright slit in the bark, a little above an inch in length, and another cross ways at the top of that; to give way to the opening of the bark; then gently loosen the bark from the wood on both sides, beginning at the top, which being done, cut off your bud with a pen-knife, entering pretty deep into the wood, as much above as below the bud, to the length of the slit in the stock; after the bud is thus prepared, take out the woody part of it, carefully preserving the eye of the bud; then put it in between the bark and the wood of the stock, at the cross slit, putting it downwards by the stalk where the leaf grew, till it exactly closes; then bind it about with coarse wollen yarn, the better to make all parts regularly close and the bud incorporate with the stock. In three weeks time, the bud will be incorporate with the stock, when you must loosen the yarn, that it may not gall the place too much. The quicker this operation is performed the better, and you must put two buds into one stock, in inoculating nectarines and peaches. If the buds inoculated this month do not hit, you may make another attempt the same year, and on the same stock. The proper time for inoculating is from the beginning of this month to the end of August, and care must be taken that the branch and shoot made use of for inoculation do not lay by, but be used as soon as cut.

You may, upon one tree, bud peaches, nectarines, apricots, plumbs and almonds.

The KITCHEN GARDEN.

Kidney beans, radishes, lettices for cabbaging, and endive may be sown, as also the large sort of peas.

Replant cabbage lettices, transplant leaks, and, if dry weather, gather herbs for drying. Take especial care to preserve your plants from the scorching sun; stir up stiff ground, continue to destroy weeds, and give

give your plants gentle waterings, about their extreme fibres, which should be done, at the close of day.



J U L Y.

Work to be done in the FLOWER GARDEN.

THERE is little to be done in the flower garden this month. The berries of the coffee tree may be sown in pots of fine earth, about an inch deep.

The fruit of the ananas being now ripe, if you cut off the crown of leaves which grow on the top of it, and plant it, it will, with the assistance of a hot bed, presently take root. Anemony seeds now sown, must be sprinkled with water frequently and gently.

The FRUIT GARDEN.

The management of the vine should be this month chiefly attended to.

Put nets over your grapes to preserve them from the birds; you should also guard against wasps and other insects, which now destroy the peaches, apricots, and other fruits; by placing vials of honey and ale near the trees, you may soon entrap a great number of them.

The KITCHEN GARDEN.

You may now sow kidney beans and some peas, to bear in September or October. Sow cucumbers upon a bed made of dry horse litter, and covered with light earth ten inches thick; they must be covered at night, in September, with a common frame and glass, to keep them from frost and rain, and you may have some till Christmas.

Make a bed for mushrooms, and be sure to cover it very thin with earth.

About the middle of this month, sow royal Selesia, brown Dutch, white cos, and other lettices; chervil, carrots and turnips; plant cabbages and favoys, trans-

plant endive for blanching against winter, earth up fellery and plant out a new crop to succeed the former; take up shallots and garlic, and water all herbs that are seeding, plentifully.



AUGUST.

Work to be done in the FLOWER GARDEN.

THE tulip tree, being a plant of the wood, should be set among such trees as are designed for groves: the seeds of this tree come from Virginia, and are sown in pots this month, and sheltered all the winter, and they will come up the spring following.

The iris flower has many varieties, some with bulbous and some with tube-rose roots; the bulbous iris is the most beautiful; their roots may be taken up when the leaves begin to wither, and planted in August.

The narcissus, or daffodil is propagated from off-sets from the roots in this month; the jonquil is of the same kind, as is the bulbous violet, or snow drop.

You may now plant off-sets of the hyacinth. This is the proper time for parting the roots of the lilly. The crown imperial may be raised from seeds, but is commonly propagated from off-sets. The asphodil is cultivated as other bulbs.

The work of the kitchen and fruit gardens for this month, are the same as the preceeding.



SEPTEMBER.

Work to be done in the FLOWER GARDEN.

THE tulip, which demands the gardener's chief attention, is propagated in the following manner. The stems of this flower being left remaining upon the root, will perfect their seeds about July, which

which will be fit to gather when the seed vessels begin to burst, and then they are to be cut close to the ground in a dry day, and laid in a dry place till September, when they are to be sown in a soil composed of natural black earth and sand; and after their second appearance above ground, they may be taken from the pots they were sown in, and put in a bed of natural sandy soil, well sifted, where the thickness of half an inch of the same earth should be spread over them; and thus they are to continue without any other culture than every year adding half an inch for their covering, till they begin to blow, which will be in five or six years time. Tulips planted this month needs no shelter till March.

You may now take up the roots of the peony, part and plant them. The seed of the mullein may now be sown. Violets are encreased by planting their runners either in this month or February. You may now encrease daisies by parting their roots. Layers of the honey-suckle may now be put down.

There are seven sorts of Jessamin; the common white, the yellow and the Persian jessamin are propagated from layers or cuttings in this month. The virgin's bower is raised from layers or cuttings this month. The seeds of the Virginia dog-wood are sown in autumn. The Virginia myrtle, which bears berries from which is drawn the green wax whereof candles are made, is propagated by sowing the berries in pots of black sandy earth. You may now make layers or slips of the box tree, and the seeds may be sown as soon as ripe. The dwarf, or Dutch box is of great use in edging.

The FRUIT GARDEN.

You may now gather the different fruits as they ripen, for those that are in eating this month, seldom continue long good. Transplant strawberries, gooseberries, raspberries and currants, towards the end of this month, if the weather proves moist; and this is the best season to plant cuttings of gooseberries and currants.

The

The KITCHEN GARDEN.

Sow Spanish radishes for the winter, and spinach; make plantations of the Dutch brown lettice; sow sorrel, chervil and small herbs for sallads, in some well-exposed place. You may now replant endive and all fibrous-rooted herbs; continue to earth up sellery, raise the banks of earth about chardonees, transplant asparagus roots, make plantations for cabbages and colworts, transplant young colliflower plants, transplant strawberries, make beds for mushrooms, cover mushrooms sown in July every night, earth up your winter plants, and if the weather be dry, water your plants and herbs in the morning, and give your turnips the first houghing.



O C T O B E R.

Work to be done in the FLOWER GARDEN.

ANEMONIES and ranunculuses should now be planted. Continue to transplant and lay roses, and such like flowering shrubs, and to plant the cuttings of jessamins and honeysuckles. Sow the berries of yew, holly, and other ever-greens. This is a proper time to remove your ananas or pine apples out of the bark beds into the stove. Set your pots of carnations, which are now blowing, into the green-house, near the door.

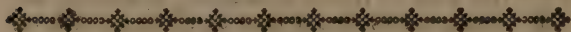
The FRUIT GARDEN.

You may now plant peaches, apricots, and other fruit trees in untried earth, no dung. Vines should now be planted against walls. About the middle of this month sow cyder-pressings to raise stocks for grafting, or making orchards without grafting. Transplant trees of all sorts, and lay up acorns and mast in sand; lay bare the roots of old unthriving trees, and stir up new ground.

The

The KITCHEN GARDEN.

This is the proper season to lay up roots for the winter, such as carrots and parsnips; take the roots of turnips out of the ground; make plantations of currants or gooseberries from suckers or cuttings; make plantations of lettuce for winter; transplant cabbages and colliflower plants; preserve colliflowers and artichokes in sand in the house.



N O V E M B E R.

Work to be done in the FLOWER GARDEN.

LET the stalks of such tall flowers as have done blowing be cut within three inches of the root; tie up all trees and shrubs to stakes, and lay up heaps of earth for several sorts of flowers. Peonies and some fibrous roots may now be planted. Un-nail your passion trees from the wall, and lay them upon the ground, that in case of severe frosts they may be covered with straw; plant hyacinths, jonquils, narcissas and polyanthus, in pots, and plunge them into hot beds to blossom at Christmas; lay down your auricula pots on their sides, the plant towards the sun, to drain them from moisture, and preserve them from frosts.

The FRUIT GARDEN.

The business of this month principally consists in planting and forcing fruits, &c. and bringing them to perfection, by the prudent management of the forcing frames, so as to have ripe fruit all the year.

The KITCHEN GARDEN.

Hot beds for asparagus should now be made; also gentle hot beds for the cucumbers and kidney beans sown in October. Continue to sow radishes, lettuces, cresses, spinach, &c. on a hot bed. Sow pease and
beans

beans of the hotspur and Spanish kind in open ground; cut down asparagus haulm when it is turned yellow.



DECEMBER.

Work to be done in the FLOWER GARDEN.

THE beds of choice anemonies, hyacinths, and ranunculasses should now be covered; pick off dead leaves from exotics, lay mulch about the roots of new-planted trees and shrubs, cover the pots of seedling flowers, turn over the earth prepared for the flower garden, and let the doors and windows of the greenhouse be well guarded from the pearcing air.

The FRUIT GARDEN.

Continue to prune vines, prune and nail wall-fruit trees, examine orchard trees, and take away such branches as make confusion, covering each considerable wound with a mixture of bees-wax, rosin and tar, melted together with a third of tallow in a glazed earthen vessel, and laid on with a painting brush. Destroy snails in every part of your garden, and remove or plant hardy trees.

The KITCHEN GARDEN.

If the season prove mild, earth up artichokes; towards the middle of the month make a hot bed for asparagus, sow lettices, radishes, cresses, mustard, and other hot herbs on hot beds; sow early peas and beans, and destroy vermin.

F I N I S.

